

'IN' INNS IN LANCASHIRE



A selective Guide to Inns and Restaurants
throughout the County

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First Edition

In Inns In Lancashire

With nearly one hundred venues to choose from we sincerely hope you will find complete satisfaction and, if so, we would appreciate mention of this publication both to the place concerned and to your friends.

Many thanks!!

Foreword

This is to introduce 'In Inns in Lancashire', which we are sure will be of interest and assistance to you, as a tourist, visitor, or a resident wishing to travel further afield.

It is not, nor does it set out to be, a gourmet's guide, as we are aware that people's tastes, and pockets vary, but a fair cross section of the County, encompassing a whole range of venues.

We apologise in advance for any omissions herein, whether they be your present favourites or ones you discover, and if you inform us, we will endeavour to put this right in our next issue.

As this book is only one of many being produced on a County basis (details on request), we trust you will 'look us up' on your travels around Britain.

PETER MATTHEWS

N.B. All information contained herein is up to date at the time of going to press. However, as a general policy is one of change and improvement a confirmatory telephone call before visiting may be advisable.

Introduction by Philip Londen

Photographs by Bruce Hall and Philip Londen

Cover Design by David Pilkington

Editorials by Mike Rhodes and Peter Matthews

Advertisement Director: Maurice H. Davis

In Inns In Lancashire

Lancashire's 1,201,798 square miles can be divided conveniently into three homogeneous regions, the mountains of the northern district, the central agricultural area and the southern industrial region. Each region has its own distinct qualities. The north, its natural landscape of mountains, lakes, forests and isolated villages; the central area its large fields, bordered by hedges and trees, spreading flatly to the distant Pennine hills; and the southern plain where most of the county's 5,106,123 people live, about one tenth of the country's population.

From Wordsworth's Duddon to the Beatle's Mersey, the coastline snakes in its instantly recognisable way around the giant sweep of Morecambe and Lancaster Bay into which flow the rivers Leven, Crake, Kent, Lune and Wyre; the butt of the Fylde district with its holiday coastal towns juts into the Irish Sea; and then the broad Ribble estuary cuts deeply into the land, separating the central area from the industrious south. A coast of dunes, broad sands, pine forests, estuary marsh, mudflats and industry. Both a holiday and a workaday coast with something for everybody.

The land is composed mainly of the carboniferous coal beds of the south which was partly responsible along with King Cotton for the acceleration in growth of the county, and the lighter, gentler landscape of the agricultural regions with its limestone base.

THE NORTHERN DISTRICT

From Bowness-on-Windermere, the ferry crosses to the Lancashire side of Lake Windermere where the Mountain Goat minibus service takes visitors around the extensive Grizedale forest area, and on via the beautiful Esthwaite Water to the ancient, narrow-streeted village of Hawkshead. The poet Wordsworth was a schoolboy here, the village and surrounding landscape being responsible for the first implantation of poetic seed that later flourished into full bloom. Another poet, John Ruskin, lived at Coniston, a tiny village beneath the 2633 ft Old Man of Coniston, the highest mountain in Lancashire. Beneath the Coniston Fells is Lake Coniston, scene of Donald Campbell's tragic death in an attempt to be the fastest man on water. The mountains of Lakeland Lancashire give way to the hills of Furness and peter out to the marshlands and sands of the coast. Barrow, the cranes of its ship-building yards hanging like cobwebs across the clear sky, is the only industrial town of the area, pushed far into its coastal corner at the Isle of Walney.

THE CENTRAL AREA

"Come and see the wonder of the world — the woman with two heads and only half a body." The smell of hot dogs, hamburgers, fish and chips fill the air. Trams grind down the broad promenade or sidewalk. A huge red-girdered tower rises high above the town, lifts taking visitors to the top. Modern department stores and slot machines arcades line the sea front. Crowds push across the sandy beach and swarm through the rock and fancy goods stalls of the 'Golden Mile'.

This is Blackpool, playground of the North to millions of people from the industrial south of the county and from elsewhere.

Away from the restless activity of the coast lie the peaceful agricultural lands of the Fylde with its attractive villages. The M6 motorway cuts the county in half. Beyond are the foothills and wooded river valleys of the Pennines. Throughout the whole central area abound delightful scenes of typical rural England at its best.

THE SOUTHERN REGION

At Firwood Fold, near Bolton, the road, cobbled and moss-covered, climbs a hill passing a 17th century, thatched, stone-built cottage, shaded with trees. Suddenly, cobbles become tarmac, the thatched cottage semi-detached houses, and trees are no more. Beyond lies the southern plain of Lancashire. Cooling towers rise, silhouetted against the sky like a latter day Stonehenge, and factories and houses, old and new, pour across the landscape to distant horizons. This area gave birth to the modern world, and ironically, in that 17th century thatched cottage, symbol of olde England, was born "The Man Who Changed The World". That was how Hollywood saw Samuel Crompton, inventor of the mule, in one of its dramatised biographical features. Down the road from Firwood Fold, stands the Samuel Crompton museum, Hall-i'-th'-Woods, where the inventor lived and where the mule was invented. It is an impressive 15th-17th century Manor building.

The inventions, inovations, discoveries, etc. continued as Lancashire developed. Every scientist in the world knows the name Joule who discovered and equated the mechanical equivalent of heat and gave his name to the unit, but few Salfordians know he once lived in the city at 1 Acton Square where a small museum can be visited. Dalton, the "Father of modern chemistry" and Rutherford, whose brilliant discoveries heralded the birth of nuclear physics both lived and worked in the area. Pioneers in medicine, engineering, social services, police work, and even communist revolution — the list goes on, endless. Every facet of supreme human achievement has blossomed from the "dark satanic mill" womb of this Lancashire southern plain.

LANCASTER

The county town of Lancaster, the only large town in the central region apart from the coastal holiday resorts, is a pleasant manufacturing and university town through which flows the River Lune. On a hill, high above the streets, rises ancient Lancaster Castle, open from Easter to October, where the public can view dungeons and the corner where the Lancashire witches were hung in 1612. The huge modern university campus sprawls on a hill, rising between pine trees, overlooking the distant verdant countryside which must pleasantly surprise the freshmen up from the south with a preconceived image of a Lancashire landscape.

Lancashire is relatively unknown as a tourist area which is a pity for within the county is as much interest in scenery and antiquity as in any other county of Britain. Here are a few places of interest to visit not already mentioned.

NORTH

An area stretching from the Coniston Fells of the Lake District to the mud flats of Morecambe Bay, rich in magnificent scenery.

Holker Hall, four miles from Grange-Over-Sands, owned by the cousin of the Duke of Devonshire, with an interior of exquisite wood carving, and situated in parkland where fallow deer have roamed for over two hundred years.

Grisedale Hall in the centre of Grisedale Forest, used during the war as a prisoner of war camp.

Furness Abbey, near Barrow, an extensive Cistercian ruin.

Cartmel Priory at old Cartmel village, a priory of the Black Cannon order.

Hill Top Farm, a seventeenth century house at Sawrey, near Hawkshead, where Beatrix Potter who delighted generations of children with her books, lived from 1866 to 1943.

CENTRAL

Stretching from Silverdale to the river Ribble, the area is rich in scenic beauty, both of the soft English country variety, and the more rugged hill country.

Arnside Tower, a limestone ruin on a green hill which overlooks the Kent Estuary and the hills of the Lake District.

Leighton Hall, Carnforth, a building of neo-gothic facade set in a landscape of hills.

Clitheroe Castle, rising high on a hill overlooking the old market town.

Trough of Bowland, an area of supreme beauty on the Yorkshire border.

Morecambe, a small seaside town near Lancaster.

Pendle Hill, north of Burnley, an area of scenic beauty where lived the Lancashire Witches.

Ribchester, an attractive old village on the Ribble, once a Roman settlement.

Whalley Abbey, between Burnley and the Ribble, a ruined Cistercian Abbey.

Stonyhurst, north of Blackburn, an impressive Jesuit College.

Tunstall, near Carnforth, the "Brocklebridge" of Charlotte Bronte's "Jane Eyre", where in real life the sisters walked to church taking dinner to eat in the room over the porch.

SOUTH

An area that contains many industrial towns from Preston to Manchester, but also many places of interest and many areas of scenic beauty.

Hoghton Tower, a 16th century fortified manor house near Preston where "Sir Loin" was knighted by James I.

Rufford Old Hall, near the old market town of Ormskirk, a mediaeval building with half timbering and plaster panels.

Speke Hall, 7 miles from Liverpool, an Elizabethan house of English domestic architecture.

Turton Towers, 12th century manor house complete with ghost, north of Bolton.

Smithills Hall, Manor house with a timbered Great Hall and adjoining rooms that date from the early 14th century and furnished in Stuart period.

Old Worsley Village, an area of much interest west of Manchester with woodlands, ancient cottages and old timbered halls.

Belmont, an area of splendid scenic moorland north of Bolton.

Southport, a pleasant, treelined coastal holiday town situated beyond a rich agricultural area south-west of the country.

Scarisbrick, near Southport, an old tastily built Victorian Hall built by Augustus Pugin.

Wycoller, near Colne, an attractive village with the ruins of an old hall said to be the Ferndene Manor of Charlotte Bronte's "Jane Eyre".

Samlesbury, an old hall near Blackburn, which succeeded a fortified mansion that was owned by the family of the Blessed John Southworth (1592 - 1654), the Jesuit martyr.

The Inn Crowd

The Inn of the Sixth Happiness wasn't licensed . . . which must go to prove something.

I think that the "something" is this: it isn't always the drink, or the food, or the brassery, fitted Wilton or bamboo-shoot-supreme that makes a good Inn. It's the people.

But you can't walk into a strange pub and say to the bar-maid "Two pints of bitter, a gin and french, pineapple juice, and seven people please — and have you got change for the one-armed bandit"

No; the kind of personal relationship which instantly makes a pub, inn or restaurant **your** kind of place has to be earned (you've got to be the kind of person they take a liking to) — or you have to contribute it yourself.

Some people have gimmicks. Mine's a big, hairy alsation . . . which draws me into earnest conversations about other people's dogs. And I'm not the least bit interested in other people's dogs.

Some people buy their way in, they say, "Drinks all round". But the last person I saw do that was labelled a Social Pariah when, on being admitted to a select quartet, couldn't afford his 'corner' the second time round.

Some people — and these are the kind which are usually ascribed to 'noted' pubs — are "characters". To the passing carriage trade, what gives these 'characters' their 'character' is often a bit of a mystery. The fact that by performing some innocent feat like scratching his nose, or repeating a punch line you keep hearing on television, or simply by looking 'straight' should send fellow drinkers into hoots of laughter, leaves one nonplussed. To learn the secret, join the Inn Crowd and find out!

Drink the atmosphere

Forget about people, if you can. It's safe to assume that you'll find many a kindred spirit in the Inns we mention later.

But what you're **really** looking for is that elusive quality they call 'atmosphere'.

Some landlords and breweries pay thousands for it and attract only the Philistines of food and drink, who stand shoulder to shoulder drinking warm beer, or sit in lonely isolation on peacock leathercloth wondering why the place hasn't been 'discovered'.

True atmosphere is something that the right landlord or manager gives to the right Inn or restaurant — and lives happily ever after on the rewards. And it's funny — the right person can create this 'atmosphere' by choosing the right pattern of carpeting at ten pounds a square yard or by scattering a few handfuls of sawdust on chipped and rutted floorboards. The rewards are the same. The technique is different.

Your favourite landlord

... Is the one who remembers your name. The one who remembers what you drink and notices when you're ready for the next one. The one who pinpoints **your** need from a sea of faces around the bar. The one who has the most attractive barmaids/waitresses for miles (if you're a fellow). Or the one who **doesn't** (if you're his wife).

My local landlord, a homespun Dubliner, is a whiz-kid with the daily lunch trade. The system here is to issue 'cloakroom' tickets to prospective diners, to ensure that his kitchen staff prepare the meals in strict rotation. When your fare is ready, your number is called. Any exile from the Emerald Isle has only to hear "tirty-tree" being called to get a nostalgic breath of the Old Country.

A good landlord is attentive without being obsequious; who makes his Inn what you want an Inn to be — home, where someone else pays the mortgage and rates.

... And his staff

The days of the Old Retainer whose hand has been welded to the pumps since the days of auld lang syne, are fast disappearing.

Replacing him is a new breed of perky young men, not so adept at forelock tugging, whose shrewdness and savoir faire would not come amiss in the Harvard School of Business Economics. His counterpart, no longer the 'Gladys' who came with the fixtures, fittings and goodwill, but a 'Thoroughly Modern Millie' only one step removed from the city's Discotheque. The change is refreshing.

Many of the best Inns you'll come across have a habit of choosing the right staff with the perspicacity of a super-personnel officer. They know their Inns. They know the people who will help make it what it is — a place to seek out. And they have the good fortune of being on the "wanted" list of these New Professionals.

Time your arrival

Just as drinking habits differ, Inns are quite chameleon-like. The Inn you had lunch in on Thursday noon is not necessarily the Inn you go back to on Friday at ten. What was a quaint old place which did a marvellous Chateau Neuf du Pape with the biggest Porterhouse you've seen, and such a superb cheeseboard

— where the landlord discussed his tomato plants with you — can be transformed (like the pumpkin) into a concentration camp for shrieking debutantes and their blades, vying to buy the next round of ‘cooking bitter’.

A popular inn has its peaks — just like the National Grid. When you hear of a good pub, and you’d like a leisurely look at it (without having to stand on a table) try what our American cousins call ‘cocktail hour’ — between six and seven.

If you’re prepared for . . . or would welcome . . . a lot of “real people” around you, come back later. It’s curious, you’ll notice, how many people will travel fifteen or twenty miles to a “special” inn to drink their beer out on the car park. But it could be truthfully said: ‘when you’ve taken in the atmosphere, the cars are worth a look at too !’

Choose your poison

What’s yours — a bitter ? A scotch ? Beware of being behind the times in your drinking habits. Today it’s lager — or one or two of the favourite Kegs. Vodka has been in . . . and seems to be taking an exit again. Now it’s Bacardi.

You’ll be sure that the Inns you see on our pages will have chosen their cellars with a great deal of care and thought for what **you** want to drink. Sometimes you’ll see a bar crowded with ten or twelve ‘heads’ of different beers and lagers, with whining electric pumps and shushing aeriated taps galore. The place is all the better for them. It means that you get the drink you want — fast. The proud days of the Pull pump and the barmaids sinewy arm may be behind us, but it **does** mean more drinking time. And isn’t that what it’s all about ?

Garnished to taste

Now that Inns have realised that there’s more to catering than a cold sausage roll and a cellophane-wrapped sandwich, they realised it with a bump that’s virtually knocked the bottom out of the cafe and meat-and-two-veg. restaurant business. Never before have so many victuallers and their wives taken to catering with such enthusiasm. The ploughman’s lunch is in it’s twilight. The day of the toasted sandwich is with us still. But I take my hat off to the publicans and saints who have recognised the potential of the food market and thrown their hearts (metaphorically speaking) into it. We promise you, you will eat well! at the “In” Inns !

Served with pride

We have chosen our collection of Inns with care, just as their hosts have put not just a lot of work into making them ‘places worth looking up’, but have imbued a little soul into their effort. We beg you, treat them kindly — and come back again.

And if you ever thought you’d like to own an Inn . . . well . . . say that again in the morning !

MIKE RHODES

recommended wines to serve whilst dining

Subject to taste. Remember, red with meat, white with fish is **only** a rule of the thumb, enjoyment is the main thing.

Caviare, Hors d'oeuvre — Chablis, Hock

Oysters — Guinness, Champagne

Soup — Dry Sherry

Fish — Moselle, Graves or Chablis

Entrees — Red Chianti, Burgundy or Claret

Roast — Red Burgundy

Game — Burgundy or Claret

Dessert — Champagne, Sauterne or White Chianti

Cheese — Rich Sherry, Burgundy or Vintage Port

Coffee — Brandy or Liqueurs

Wine

VINTAGE CHART

Year	Claret	Rhone	Sauternes	Burgundy	Port	Champagne	White Burgundy	Rhine & Moselle
1946	3	4	3	4	5	3	5	4
1947	7	7	7	7	7	7	7	6
1948	6	4	4	5	7	4	5	5
1949	7	6	5	6	4	6	6	7
1950	6	6	4	4	6	3	6	5
1951	3	4	4	3	3	2	3	2
1952	6	7	6	7	4	7	6	6
1953	7	6	7	6	5	7	7	7
1954	4	5	3	4	5	3	4	3
1955	6	7	6	6	7	7	6	5
1956	3	5	4	2	2	4	3	3
1957	5	4	3	5	5	2	5	5
1958	5	6	5	4	5	5	4	5
1959	6	6	7	6	3	7	7	7
1960	4	5	4	5	7	4	3	5
1961	6	5	5	6	4	6	6	5
1962	6	6	6	5	5	6	5	6
1963	4	5	2	4	6	4	5	4
1964	6	7	3	6	5	7	6	6
1965	4	5	3	4	6	5	4	3
1966	6	6	5	6	5	6	5	6

N.B.

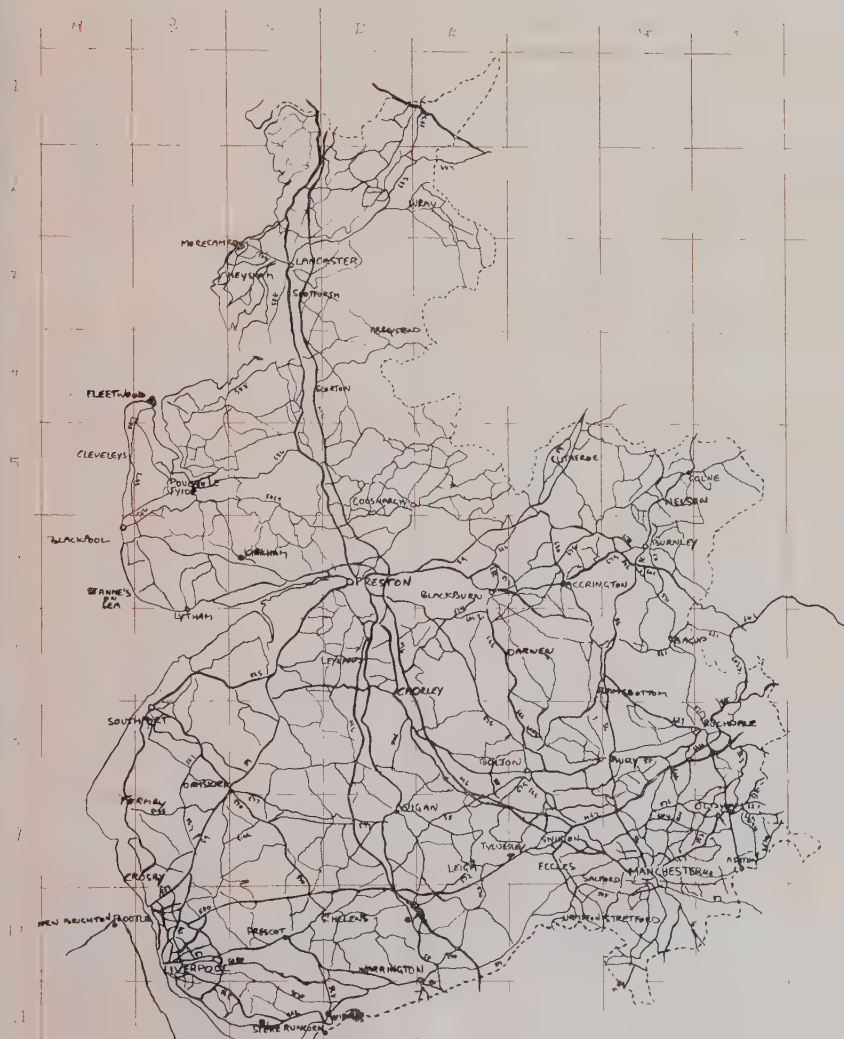
- That good wines are occasionally made in bad years and vice versa.
- This chart does not take maturity into account
- Chateau bottled wines are generally superior.

0 — Poor

7 — Very Good

Map of Lancashire

With grid references



INN

Ref. No.

The Anderton Arms	D7
The Angel Hotel	H10
Bay Horse	D7
Beef & Barley	G9
Birch Hall Hotel	H9
Bird i' th' Hand	G8
Black Dog	F8
Black Horse	C11
Black Lad	H8
Black Swan, Oldham	H9
Black Swan, Harwood	F8
Boars Head	G9
Blinkers Club	G9
Bold Hotel	B8
Brick House	D5
Bridge Hotel	E8
Bridge Inn	G8
Bulls Head	D10
Cavalcade	G10
Chelsea Reach	A10
Cock Inn	G10
Crawford Arms	D8
The Crimble Hotel	H8
Crown Hotel	E9
Didsbury	G10
Dog & Dart	E11
Drop Inn	F8
Egerton Arms	G8
Explosion	G9
Fair View Inn	H8
Four Gates	E8
George & Dragon	E10
Golden Ball	C3
Good Samaritan	F7
The Grapes Hotel	C10
Green Barn Inn	D8
Grosvenor Hotel	C11
Haighton Manor	D5
Halfway House	D7
Halliwell Lodge	F8
Hamilton Arms	C4
Hesketh Arms	D8
The Hunting Lodge	G9
The High Moor	D8
Jules Verne	F9
Kersall Cell	G9

INN

Ref. No.

Lakeside Restaurant	H8
Lansdowne Hotel	G10
Legh Arms	B9
Martin Inn	C8
Martins Nest	H8
Masons Arms	G9
Mersey Hotel	G10
Midland	G10
Midway Hotel	G8
Navigation Inn	H9
Norden Chimney	H8
North Star	H8
Old Nags Head	G9
Orchard Rest	D6
Pack Horse	G8
Park Hall Hotel	D8
Park Inn	H8
Plough Inn	D7
Princess Theatre Club	G10
Racecourse	G9
Ring o' Bells, Lancaster	C3
Ring o' Bells, Ormskirk	B8
River Mede	C5
River Wyre	B5
Sands	G10
Saracens Head	E10
Sawyers Arms	G9
Sefton Arms	B10
Sett End Inn	E6
Silver Ceiling	E6
Spinners Arms	E9
Spinney Restaurant	C4
The Sportsman	H9
Strawberry Duck	F7
Sun Inn	D5
La Teva	B8
Three Arrows	G8
Va! Va! Disco	F8
The White Bull	E6
White Horse	F7
The White House	H8
Willows Country Restaurant	F8
Withnell House	D7
The Wrecker	G9
The Wrights Arms	E8

Some pick-me-ups we recommend !

Should you have imbibed slightly too much at any of the hotels listed herein or are feeling under the weather, the following may be of some assistance to you in your hour of need : —

Alcohol fumes may be speedily dissipated by adding a few drops of aromatic spirits of ammonia to a cup of strong black coffee.

As a pick-me-up try two teaspoonfuls of seltzer or liver salts, served with three drops of aromatic spirits of ammonia in a tumbler. A second tumbler should be half filled with water or soda. To mix them up pour contents from one glass to the other, then drink it down whilst it is still fizzing.

Brandy and Soda or Bitters and Soda are very remedial the morning after the night before.

By sniffing (not drinking !) strong Anis "Pernod Fils", a headache will be quickly cured.

Remember the 'hair of the dog'
is not the answer.



Licensees : Joan & Alberto Amaini

Completely re-modernised in December 1969, shortly after being taken over by Mr. & Mrs. Amaini, it now has the clean well-polished atmosphere with planking and glass with red and black leather upholstery to add to its luxurious comfort. Mr. & Mrs. Amaini who both have long experience in the catering trade provide good food, both at lunchtime and in the evening, such as Tavern Special (chopped Rump cooked in Beer with Shallots and Button Mushrooms) and Chicken in the Pot (cooked in cider with apples and cream). These are just two of the dishes from the ample a la carte menu.

They first met 16 years ago when they were both working at the same hotel in Jersey. They were married and went to live in Mr. Amaini's home, Milan in Italy. But while working as head steward on the Trans-Europe Express Mr. Amaini suffered a slipped disc which took him off the trains because of the motion. But Italy's loss is our gain as they now run this very pleasant port of call providing both good food and good wine, just 8 miles from Preston, down the A49 Wigan Road.

Brewery : A Whitbread House.

Licensing hours : Monday to Saturday 12.00 to 2.00 p.m. and 7.00 p.m. to 9.45 p.m. Saturday 10 p.m. Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 9.45 p.m.

ANGEL HOTEL



FIRST LICENSED 1597

Licensee : G. Calcutt

It is not only the good spirits, out of this world wines and heavenly Bass Charrington beers which make the Angel Hotel the soul of Denton's good life, but the very timbers of the hotel itself. "The Angel", well placed just six miles south of Manchester on the A57 Manchester — Sheffield route, has a venerable plaster faced black and white exterior which hints at its historic past. This inn is reputed to be an old coaching house, and its licence dates back to 1597, even before the building of the local parish church, which is said to be one of the oldest in the north.

The Licensee, Mr. Gordon Calcutt shows exactly what a good host can make of a sound, traditional inn, by retaining the best of its old traditions, endowing his hospitality with good catering and keeping his Tetley's ales in prime condition.

Special sandwiches and cooked lunches are served from Monday to Friday, and the timbered interior of the inn lends warmth and friendship to its good bars and lounges. For special events : weddings, birthdays and other occasions, a private room is available for hire.

The Angel Hotel is said to be the birthplace of the first known Hatters Union. Today it is a meeting place of all who enjoy good company and cheer.

Brewery : Bass Charrington.

Telephone No. : 061-336 2901.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.

Fridays and Saturdays open until 11.00 p.m.



Licensees : Jack & Kathleen Dunn

This little pub, three miles out of Chorley on the main A6 road, hides behind its unsuspecting front, claims to world-wide fame because of the hobby of the Landlord and Landlady, Mr. and Mrs. Dunn who breed Kerry Blue Terriers, under the Kennel name of Cavanley. They show at all the major dog championships both at home and abroad and have even won prizes at Crufts. Selling some of these dogs on the home market and even exporting to the U.S.A. has brought visitors from all over the world to this Inn.

Inside, the cosy furnishings of red and fawn are enhanced by an interesting collection of sporting prints and some excellent fox masks and brushes. Yet another surprise is in store for the visitor, for besides a fine collection of beer mugs of assorted pottery there is yet one more pet hobby of Mr. & Mrs. Dunn. What is reputed to be one of the finest collections in the north of England, of Crown Dalton Toby Jugs.

Mrs. Dunn caters sandwiches and bar snacks at lunchtime.
 Brewery : Matthew Brown (Lion Ales)
 Licensing hours : Monday to Saturday 11.00 a.m. to 3.00 p.m. and
 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.
 Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

B, A R L E Y



B, E E F A N D

Manager & Host : Mr. Peter Silver

Having undergone major alterations in 1969, The Beef & Barley that stands on Oxford Road in the shadow of the station is in the heart of Manchester's Theatre land and much used by the artists between shows. It provides a good range of both hot and cold Bar snacks and an excellent A la Carte menu that includes prawn and melon cocktail and pate among its starters and its speciality choice of T-bone, Rump and Sirloin steaks among its main courses with fruit pie and cream, ice cream and a choice of ten different coffees to follow.

With two restaurants that seat respectively 80 upstairs and 40 downstairs, The Beef & Barley has open plan kitchens and an interior decor of wood panelling and comfortable modern furnishing of nut brown leather upholstered chairs. Downstairs, it also has a very popular stone walled disco which runs most lunch and evening times.

Near central Manchester The Beef & Barley makes an ideal lunchtime call and can also cater for private parties of up to 100.
Tel. 061-237 2592.

A Schooner Inn.

Licensing hours : Monday to Saturday 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m. closing.
Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : J. McCormick

Situated on the B6142, 2 miles from Ashton-U-Lyne and Oldham, only 9 miles from Manchester, this large victorian house set in beautiful parkland and steeped in history numbers Sir Winston Churchill, once M.P. for Oldham, amongst its famous visitors.

Although 110 years old, it now provides every modern convenience for its many guests. One may dine any evening between 6.30 p.m. and 8.30 p.m. with an excellent A La Carte menu and good selection of wines. Variations on the menu can be arranged to accommodate vegetarians and diabetics. Modernised in the last year it now has twenty-six beautifully furnished bedrooms with twenty two more planned. The Birch Hall is proud of its widespread reputation for hot freshly cooked meals, expediently served in comfort. They are well able to cope with wedding receptions, masonic evenings, silver weddings, 21st parties, exhibitions, business functions, executive luncheons, etc. An excellent ballroom with an oak floor with a capacity for approx 400 caters for the more traditional, while at the same time, the pavilion houses a discotheque for the young at heart.

Friday Supper Dance — 8.00 p.m. to 2.00 a.m.

Saturday Dinner Dance — 8.00 p.m. to 1.00 a.m.

Buffet and Banquet Menus from £1 per head.

Tel. 061-624 4391/8875.

Brewery : Free House.

Residential.

Licensing hours : Open 24 hours as hotel. Late nights Friday and Saturday.

BIRD I' TH' HAND



Licensee : S. Russell

The Bird I' th' Hand definitely enjoys a more pleasant position than the two in the bush. Rebuilt and modernised in 1961 and just three miles from Rochdale, three miles from Bury and nine miles from Manchester, the exterior is deceptive from the true elaborations and eloquence of the interior. The modern stone fireplace at the right of the bar is brought more to the fore by the highly polished brassware and shields of the Royal Services form a crown high above it. Fitted carpets and polished wood tables and chairs give an exclusive air.

'A la Carte' lunches can be had Monday to Friday and sandwiches are available during opening hours. A good stock of Spanish and French wines by the glass or bottle are available. High quality steaks are the speciality of the house along with home-made steak, mushroom and kidney pies.

The Bird I' th' Hand maintains a quiet and secluded sophistication and well preserved feeling of modern mixed with the old.

Brewery : Bass Charrington.

Telephone No. : Heywood 69559.

Non Residential.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.00 p.m. to 10.30 p.m.
(11.00 p.m. Saturday).



Licencees : Mr. & Mrs. Young

Having at one time been in a village of a cotton mill and very much a product of the Industrial Revolution, the Black Dog in Belmont is not without considerable character.

Constructed between 1800-1835 and originally a farm it has been altered slightly to accommodate the needs of a pub which serves hot and cold snacks of all types, steak sandwiches, hot pots and pasties are among the many specialities offered. Another part was added in 1961 and is now used for private parties etc.

Belmont's only industry is the bleach works but its industries are far removed from the pleasant location where the Inn is to be found. Rivington Moors are just a ride away to reach the wonderful expanse of countryside that opens out to you.

Farming traditions are well preserved inside the homely Inn where oak beams and polished oak benches are a feature.

Situated in Belmont village, it is five miles from Bolton and 11 miles from Bury and offers pleasing hospitality.

Brewery : Joseph Holt.

Telephone No. : Belmont Village 218.

Non Residential.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. weekdays.

12.00 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m. Sundays.

BLACK HORSE HOTEL



Licensee : Mr. Gallichen

Acclaimed the best pub in Widnes by the new licensee, Mr. Gallichen, it is based on the late licensee's success in acquiring a more than average clientele and a steady increase under the present tenancy.

Erected around the 1900s and undergone four major alterations since, it has two fair sized lounges knocked into one. Undoubtedly one of the most popular nooks of the pub is the stable grill, well suited for business lunches and a magnet for those who enjoy seclusion, subdued lights and a fervor for the authentic olde worlde. Reached by a separate entrance, the inside, has a unique stable character with original wooden oak stalls which has hay racks in each. Due to constant demand reservations are to be made well in advance. The stable grill is shortly to be extended to include the harness room seating 34, and also a small coffee area is incorporated.

A full a la carte menu is served, with Beef Stroganoff, Steak Diane and Pate au maison and is highly recommended matched with a variety of wines.

Non residential at present, proposals are being made to build motel rooms since its reinstatement to a Red Rose Inn on the 28th February 1972. Mr. Gallichen claims it's the best pub around! Why not accept the challenge and find out ?

Found on the Birchfield Road, Widnes. Four directions leading from it to Liverpool, Manchester, Blackburn and other points leading off.

Brewery : Greenhall Whitley.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.

Friday and Saturday 11.00 p.m.

Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 9.30 p.m.



Proprietor : Mr. R. Forbs

Standing on the edge of the Pennines, two miles from the M62 Milnrow turning, three miles from Oldham and four miles from Rochdale, the restaurant presents an exciting black and white timbered face to the encircling, windswept moorlands. Built in about 1700, the building was once an old Inn styled in old stone tradition of the Pennines.

The luxurious interior has a remarkable number of antique ornaments consisting of oriental vases, figures of Staffordshire pottery and interesting clocks that the proprietor has collected, consequently establishing the Inn as a centre of attraction for collectors over a large area.

The house is well known too for its T-bone steaks which average over 1 lb. in weight and its sirloin steaks which make just part of an excellent a la carte menu that is backed by a good wine cellar.

This immaculate restaurant with its wood-beamed interior and with seating that is in keeping with the period makes the ideal setting for wedding receptions and parties. Details may be obtained on application. Children made welcome.

The restaurant can be reached by taking the Halifax road out of Oldham and turning at the restaurant sign post on the main road.

Tel. Shaw 7551.

Open : Monday to Friday 6.30 p.m. to 11.30 p.m. Saturday 1 p.m. to 12.30 a.m.

Sunday 1 p.m. to Midnight.

Brewery : Free House.

BLACK SWAN HOTEL



Licensee : J. Coverley

Situated off the Huddersfield Road half a mile from Oldham and seven miles from Manchester, at one time it was originally a coaching house owning several horses, later on it was supposedly used by the cotton brokers for their dealings.

Constructed around the year 1829, it used to mark the beginning of the moors. Recently it had been reconverted to include a spacious lounge which had been decorated pleasantly with simple tables and chairs.

The restaurant was modernised around 1930/40 capturing the charm of that period. Specialising in fish dishes, scampi mornay is a great favourite, served along with an a la carte menu featuring steaks. This is served only in the evenings. Grill and sandwiches dressed with salad are served at lunchtimes and go down exceedingly well. Soothing music can be heard while enjoying the good food and drink provided.

There are eight bedrooms, three double, three twin and one single, all with hot and cold water and electrically heated. The hotel welcomes the opportunity to give service and catering for weddings and functions among a very friendly atmosphere.

Brewery : J. W. Lees.

Telephone No. : 061-624 4977.

Residential.

**Licensing Hours : 11.00 a.m. to 2.30 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday.).**



Licensee : David Michael Heighway

Built just five years ago this modern and attractive pub is located in Harwood Village at the centre of a shopping precinct and draws much attention by the weary shoppers. Originally the whole area, before the construction of the precinct, was called Watery Meadows, due to a slight drainage problem.

Inside the long rectangular building, the design is modern with a distinctive sense of spaciousness. A grill room with its particular modern charm and simple elegance provides an excellent service to the businessman seeking a set lunch in amiable surroundings. In the evenings, diners can expect a full a la carte menu mainly based on grills including steaks and roast duckling. A comprehensive wine list compiled from blends of wine by G. J. Greenall in connection with a Drinhard and Grunhale arrangement are available. Apart from the restaurant, the bar accommodates small snacks comprising of chicken in the basket and a variety of sandwiches.

Modern is the main theme adopted throughout the interior. An unusual partition made from wrought iron and wood producing a trellis effect partially divides the lounge at one end. Coloured oil paintings of various scenes have been displayed for sale.

Situated on Houghfold Way in Harwood Village on the A676 Burnley Road, the Black Swan can be reached 12 miles from Burnley, 6 miles from Bury and 5 miles from Bolton.

Brewery : Greenall Whitley.

Telephone No. : Bolton 55540.

**Licensing Hours : 11.00 p.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday. 7.00 p.m. to 10.30 p.m. Sunday.**

YE OLDE BOARS HEAD



Licensees : Mr. & Mrs. W. and T. Hannelly

Polished stairway and inviting passages leading to many comfortable rooms, both large and small, are all a part of this charming 12th Century Inn situated in the centre of Middleton, just two miles from Oldham, 3 from Rochdale and close by the M62. It is a must for all tourists and has many tales to tell about its long and varied history. This one time headquarters of Oliver Cromwell has rooms named after its famous visitors, such as the Dick Turpin Room where this highwayman is reputed to have stayed on his way to York, and the Samuel Bamford room named after the writer, poet and reformer who led the Middleton Detachment at the Peterloo massacre. The session's room is part of the more recent history. It was the local Court House. At one time there was no seat near the bar in this room as this was the position of the old dock and no one wanted to sit there.

The name comes from the quaint old legend that the heiress to the Middleton Estates was walking in Boarshaw Forest when she was attacked by a wild boar. She was saved by Ralph Assheton who later married her and took the Boar's head as the family Coat of Arms.

As a Free House with its draught beers and lagers and a good selection of wines, spirits and liqueurs. There is also a good range of home-made bar snacks which include soups, pies and sandwiches of home-cooked ham and beef.

Tel. 603 2507

Brewery: Free House.

Licensing hours : Monday to Saturday 11.00 a.m. to 3.00 p.m. and
5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.

Sunday 12 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee/Manager : Mr. M. Montrone

Situated in the centre of Lord Street in the 'West End' of Southport, the Bold Hotel welcomes one with an impressive white stone front and Greek style pillars. Inside however, there is an atmosphere of comfort and efficiency with 30 bedrooms — 10 with private bathrooms — all with modern furnishings, telephone, radio and TV on request. The Bold Hotel welcomes children of all ages.

The many attractions available in Southport for the visitor include a model village, aquarium, zoo, yachting, go-kart track and among its six golf courses the famous 'Royal Birkdale'.

Catering for the visitor as well as the resident, the Bold has five comfortable bars including a cocktail bar and a beautiful Tudor style dining room where one may lunch table d'hôte 12.30 to 2.30 p.m. for 90p or dine 7 p.m. to 10 p.m. on an excellent a la carte menu which includes the house specialities 'Flambe Dishes' such as steak Diane, prime cut sirloin cooked in red wine, mushrooms, onions, mustard, cream and fried in brandy or 'Jumbo Scampi Provinciale Pan Saute' onions, tomatoes and mixed herbs served with rice, to name a few and to give still more joy to the palate, one may choose any of 70 excellent wines from a wide ranging cellar.

There is also available a large room for weddings and private parties of every kind. Terms on request.

Tel. Southport 2578/9.

Brewery : Free House.

Residential.

Licensing hours : Open 24 hours. Normal licensing hours.



Licenseses : Mr. & Mrs. J. Gornall

It certainly has got a character of its own from the minute you see this white painted brick, stone-fronted restaurant. The stone was added in 1870. Originally it was a farm House built about 1734. The inside is also impressive, the furniture is all made in the village of Chipping by local craftsmen and the upholstery is of red and green. It has a genuine beam ceiling and lovely old prints in gold frames that really stand out on the snow white walls. To all this there is an addition to be completed by December 1972 of an extra dining room to seat 130 people and it will have its own dance floor. With Mrs. Gornall doing all the catering and the two eldest children helping, this really is a family business. With the 20 odd wines and 24 liqueurs available one may choose Chicken, Duck, Sirloin, T-Bone, Rainbow Trout or Salmon. from the Table D'Hote menu at the fixed price of £1.40 to £1.85.

The very old village of Chipping situated 12 miles N.E. of Preston and five miles from Longridge makes this an ideal Sunday run when one may partake of High Tea at the Brick House. Two rooms for hire. Weddings & parties of 130 and 55 people.

Brewery : Free House.

Licensing hours : Monday to Saturday (excluding Wednesdays — Parties catered for on Wednesdays) 12 p.m. to 3.00 p.m. and 6.30 p.m. to 11.30 p.m. 12 p.m. Friday and Saturday. Sunday 12 noon to 6.30 p.m.



Licencees : Ernie & Betty Murray

Standing in the shadow of Rivington Pike, a well known beauty spot, for over 100 years, this large brick-built Victorian Public House, which is opposite the swimming pool just half a mile from Horwich town centre and six miles from Bolton, extends a friendly welcome to the weary traveller. With its four-sided bar and a labyrinth of smaller rooms, all comfortably furnished and decorated with a selection of prints and brasses. It makes the ideal stopping place for that quick snack lunch such as the well noted steak sandwich at only 12p.

Other features of this house include a large Crown Bowling Green at the rear on which both the ladies' and men's teams eagerly compete and a football team now in its first season in the Horwich Amateur League. The Landlord, Mr. Murray, takes a keen interest in following their fortunes.

The Bridge specializes in Weddings and Private Parties, and is also the headquarters for several Masonic Lodges. They have two rooms available which can take 100 and 20 people respectively. The catering, done by Mrs. Murray, is all "Home Cooking".

Brewery : Whitbread House.

Licensing hours : Monday to Saturday 11.00 p.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.

Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

INN

BRIDGE



Licensee : Rene Butterworth

This busy and attractive little Inn situated on the A680 on the Norden Village Bridge 4 miles from Rochdale and 20 from Blackburn, is a hub of life at all times. The larger part of their business is concerned with luncheons when hot pies, steak muffins, hamburgers, a good selection of sandwiches and salads are available. Steak dishes are served in the evenings and home-made prawn cocktail is a favourite speciality.

The lounge indicates a taste for modern decor. Leather bench seats fitted on two of the three walls, reproduction tables and chairs occupy the centre and sides of the lounge. A bamboo trellis partition with delicate plants intertwined juts out from the main wall making a very attractive sight. Daggers and swords along with Arabian water bags serve as the main ornamentation and look very effective. Background music is played, soothing the worries of the day.

Originally built around 1870, it has been recently modernised and features a two part beam in the lounge. The Saloon Bar immitates the style of the decor in many ways but is smaller.

Telephone No. : Rochdale 42073.

Brewery : Bass Charrington.

Non Residential.

Licensing Hours : 11.00 a.m. to 2.30 p.m. and 5.00 p.m. to 10.30 p.m.
(11.00 p.m. on Saturdays).



Licencees : Eric and Pam Crowle

For atmosphere, this old coaching house which was built in 1823, has few rivals. It was originally a stopping place for the London to Preston coach, and the original rims used for the horses have been preserved in the stable yard, at the rear of the inn. Travel has a special interest to visitors to the Bull's Head, for the Royal Sidings used by the Queen and Royal Family on their visits to the North are nearby. It was here, in Newton-le-Willows, that the first stretch of passenger line was opened in England in 1834, just eleven years after the opening of the Bull's Head. And, indeed, the railway's first tragedy, when Liverpool Member of Parliament, Mr. Huskinson, was killed on the railway's opening day. A monument marks the spot where he met his death.

Local history, whatever its sorrow, is reflected with immense cheer in the Bull's Head's friendly bars and lounge. The lounge wall reflects the tastes of today rather than yesteryear, and boasts a magnificent display of unusual sea shell wall plaques; specimens of beautiful grace and colour, found only in Spanish waters.

For travellers who enjoy good food, the Bull's Head is an inn to seek out! Tasty snack lunches are provided from the bar, and in the evenings, succulent T-bone steaks, sirloin steaks and scampi are prepared by Mrs. Morwenna's capable staff. The inn is a Tetley Walker house, six miles from Warrington and Wigan.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.30 to 10.30 p.m.

Fridays and Saturdays 11.00 p.m.

Brewery : Tetley Walker.

Tel. Newton-le-Willows 6028.

Non Residential.

THE CAVALCADE



Innkeepers: John and Mavis Connor

A most unusual Pub. Victoriana as it really was. Something for everybody. For the young and young in heart. Its proud boast is that it serves the best food of any other Pub in the area, and certainly at incomparable prices.

"The Cavalcade" is in the middle of the Student residential area, three miles south of Manchester itself on the main Manchester to Stockport Road at Didsbury.

Down in the cellar is the 'Buggsy Seigal Prohibition Bar' where the young congregate around an open 'coffin' filled with empty 'hooch' bottles — with the names of the hoodlums who gave Chicago its reputation as "The Windy City" in America's pre-Roosevelt era. There are even genuine bullet holes embedded on the walls by a 'Thompson Typewriter' for authenticity! There is jazz, folk and progressive jazz and a very well equipped Function Room — available for dinners, parties, etc. The entrance floor is a delight of nooks and crannies. Victorian anthology gives way to Edwardian/Georgian days in "Oh! What a Luvverley War", based on the Great War of 1914-18.

"The Cavalcade", though, is renowned for its food. Its menu changes each lunchtime and there are hot and cold snacks in the evenings; succulent gammon and steaks at prices anyone can afford. There are cold platters, curries, beefburgers — all king sized helpings of good wholesome grub.

Tel. 061-434 2468 and 061-445 1686.

Brewery: Watneys.

Non Residential.

Licensing hours: 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m.

Fridays and Saturdays 11 p.m. closing.

Sundays 12 noon to 2 p.m. and 7.30 p.m. to 10.30 p.m.



Licensee : Mr L. Kerans

What must surely be one of Manchester's most lively gaming houses of days gone by is Ye Olde Cock Inn, on Wilmslow Road, Didsbury. This popular inn, with its Tudor styled exterior and pleasantly modernised bars, has a history which can be traced back to 1590, when enthusiasts from as far afield as Cumberland, Shropshire and Staffordshire flocked to cock fights in the inn's cockpit. Local teams with 16 birds apiece matched feathers here. The Olde Cock had its own skittle alley, and on the green which once fronted the inn, bear and bull-baiting were common sports. Activities were by no means confined to these however; ass races, foot races, treacle loaf eating and apple dumpling eating contests, climb the greasy pole, and catch the pig by its tail events created a carnival-like atmosphere for this inn.

Later, before the Jacobite uprising in 1745, Prince Charles' army led by the Duke of Perth, set up its standards in front of the Cock, and the captains addressed the crowds whilst their commanders refreshed themselves with the Cock's generous hospitality.

Modern times have seen many changes and improvements, but that hospitality has remained a tradition. Lunchtime sandwiches and hot snacks are enjoyed by today's armies who besiege its doors, and many contemporary wayfarers (including Howard Spring) have acclaimed "the attraction of the sign of The Cock."

Telephone : 445 3483.

Brewery : Whitbreads, West Pennine.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.

Sunday : 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

REACH

CHILSEA



Licensee : Mr. John Chase

Holding a very prominent position on the promenade at the New Brighton beach, the Chelsea Reach a grand and aged house has lived a long and hard life since its birth in 1857. Although much smaller then, the main half was added in 1957 and after, became a great haunt for the local dockers. Owned by Threlfalls and closed four years ago it was left in a deplorable state until Mr. John Chase took over as licensee spending much time bringing the building up to standard which now has become a great attraction with the holidaymakers.

Completely remodelled and six bars built in, the main bar used as a discotheque and is licensed for dancing until midnight. Here is noted an unusual item, where the turntable controls and records are hidden from the eye by a life-size model of a boat's hull, looking dark and splendid. A well known go-go dancer appears four nights a week — Wednesday, Thursday, Friday and Saturday — a popular entertainment with the young. Antique perambulators are placed at the corners of the lounge along with stuffed animal heads attached to the walls. Following on through to the right you come to the steak bar at the top where all kinds of steaks are prepared and served in congenial surroundings. Two other bars exist on the same floor and are considered more intimate hideaways, showing a quieter side of the "REACH". The Buttery bar downstairs serves meals in the basket for a quick meal.



Up a wide and carpeted staircase to the old world of ships, where the figure head rest lays open to view at the right of an oak wood panelled corridor looking slightly like a passage way on an old galleon. Before the Rest a snug little bar and comfortable tables and chairs where one can enjoy a drink before dining is at hand. The Rest long and rectangular in shape sports a beautiful figurehead looming out over the room. With windows stretching through at the front and at the side giving a marvellous view of the beach and sea, and allowing the more than adequate amounts of light to play throughout on dark wood polished tables and ladder backed chairs against bright red curtaining and part carpeted on a parquet floor. The food is claimed to be of an excellent standard offering an A La Carte menu based on steaks and fish mainly. Specialities of the house are chicken in brandy and the Chelsea Reach special. The restaurant seats 70 people.

The highlight of the pubs attraction, drawing people from all over Lancashire, rests on its versatility to make as it were, three pubs into one, providing a first class rest, rooms for functions, a disco for musical pleasure, other lounges for togetherness, and rooms for short meals. In fact offering something for everyone.

Situated on the promenade, New Brighton is three miles from Liverpool, ten miles from the tunnel, two miles from Wallasey and thirteen miles from Chester.

Freehouse.

Licensing Hours: Weekdays 11.00 p.m. to 3.00 p.m. and 6.30 p.m. to 12.00 p.m.

Sundays 12.00 to 2.00 p.m. and 7.00 p.m. to 12.00 p.m.

ARMS

CRAWFORD



Licensees : Mr. & Mrs. Worthington

An old cottage style Inn with a Queen Victoria letter box in its wall, The Crawford Arms stands next to a barge mooring on the Leeds-Liverpool canal just eight miles from Chorley, six from Addlington and five from Wigan.

One time a prominent mining district the canal was used to transport coal and The Crawford Arms where the miners used to slake their thirst was also used as the local mortuary when a mining accident occurred.

Now this pleasant little Inn with its double Amber Doors, amber lights, gold curtains, decor of purple, dark blue and orange has a pleasant small bar, orange tables and comfortable bench-type seats and stools. Providing a good range of bar snacks of good fresh cheese and sandwiches, The Crawford Arms also caters for private parties and weddings of 50 or more and also a very good hot pot supper or cold buffet (salad).

One of the many points of local interest is Haigh Hall and Golf Course which is looked after by the Parks Department and with its beautiful gardens is open to the public.

Tel. Standish 3214.

Brewery : A Greenall Whitley House.

Licensing Hours: Monday to Saturday 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.

Sunday 12 noon to 2 p.m. and 7 p.m. to 10.30 p.m.

HOTEL

CRIMBLE



Licensee : Mr. F. S. Ratcliffe

This graceful and old Hotel rests in a quiet and secluded piece of parkland with the green belt, facing south overlooking Heywood $1\frac{1}{2}$ miles away and Rochdale $2\frac{1}{2}$ miles to the east, with only 6 miles to Oldham, making it easily accessible. Has a unique charm of its own created by the abundance of trees, shrubs, rose gardens and lawns surrounding the house.

Crimble Cottage captures the style of the early 20th century, retaining the same old enchantment due to excellent maintenance.

As far as can be ascertained, Crimble Cottage was originally a farmhouse in the 17th century and was rebuilt by Joseph Fenton of Bamford Hall. The further addition of a dining block was added between 1814-1863. Now it is one of the oldest buildings in Crimble, older even than Crimble Hall which has now been demolished.

Eight bedrooms, all with hot and cold water and central heating provide comfort and luxury for the residents. Three rooms are available for weddings, conferences, private functions, etc. A restaurant with comprehensive a la carte menu specialising in steaks, with a wide selection of quality wines is at the guests disposal. Dinner is served between 7.00 p.m. — 11.00 p.m., daily set luncheons and a la carte 12.30 p.m. — 2.00 p.m. and daily cold buffet lunch Monday to Friday.

A large car park adjoins the Cottage Club. Dances are held weekly, on Saturday evenings, for members.

Telephone No. : Heywood 68591.

Brewery : Freehold.

Residential.

HI O T I E I L

C R O W N



Licensee : Mr. W. Ashurst

Situated in the pretty and home from home surroundings of Worthington village, three miles from Wigan and six miles from Bolton, The Crown Hotel bears out 200 years of age gracefully with little alteration. The alteration that has been made concerns the interior where the design has been developed imitating the Scandinavian style. The main lounge is spacious in outlook with natural wood finish around the bar and main walls. The tables and stools follow suit with respect to enhancing the decor of a modern atmosphere.

Cold buffet lunches can be had during lunch hours, served in the annex of the main bar. During the evening, fresh sandwiches of all varieties served with a homely touch along with shell fish and hot and cold pies. The Crown boasts their extensive variety of high quality whiskies available by the bottle or served by the glass.

Background music gives the added tone to the free and easy atmosphere where once, long ago, it would be disrupted by horses hooves and whinnying of horses awaiting harnessing to the royal coaches kept there.

Situated on Crown Lane in the very small village of Worthington, three miles from Wigan and six miles from Bolton, its secluded and sheltered position boasts extremely regular car trade.

Licensing Hours : 11.30 a.m. to 3.30 p.m. and 5.30 p.m. to 10.30 p.m.

Late Nights Friday and Saturday 11.00 p.m.

Telephone No. : Standish 2167.



Managers : Bob and Sandra Hull

Luxurious furnishings of natural wood with red and fawn open weave wool upholstery to all eight split levels in this old world Tudor atmosphere make up this large hotel. Thoroughly modernised in June 1971 and re-styled interior in December 1972, the exterior is closely guarded by the Preservation Society and remains more or less unchanged since the 1600's. With three bars and an open plan kitchen, The Didsbury provides a range of good food and drink, from the bar snacks and sandwiches to a full three course meal in the restaurant which seats 88 people. The small but choice menu that includes such specialities as pate starters and rainbow trout are just some of the dishes that may be complemented by a good burgundy, claret or sauterne from the wide ranging cellar.

Children are welcome in the pleasant gardens and are served with small portions in the restaurant.

A bowling club and Toc H Rugby Club operate from there and it is conveniently situated on the A34 Wilmslow Road only 4 miles from Central Manchester and 15 minutes from Manchester Airport.

Tel. 061-445 5389.

Brewery : Schooner Inns (Watney Mann).

Licensing hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11.00 p.m. closing.

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

DOG AND DART



Licenses : Mr. and Mrs. T. N. Fell

Increasingly popular with the young, the Dog and Dart outside Warrington claims that it is constantly busy, which may account for the enormously large car park surrounding it.

An exceedingly vast main lounge is an impressive feature. The decor is very modern, with natural wood panelling on the ceiling and wall behind and in front of the bar. Concealed lights behind the bar emphasising the walls and giving off a warm glow, set the scene.

The restaurant and lounge have unusual wall items featuring the Bayeux Tapestry made of polystyrene and moulded to shape, this covers part of the wall facing the entrance to the restaurant. The restaurant is divided from the lounge by a wood strip partition allowing the images of people eating to filter through to the lounge with added effect.

A black stone wall finish on all the walls of the restaurant look inviting against the natural wood tables set out with the modern elegance of a Romany Denby dinner service.

An A La Carte menu based mainly on steaks during the evening and business lunches at reasonable prices are served daily. Specialities are Coq au Vin, fillet of Pork, Marsela, beef Bourguignon and Duckling a L'Orange, hinting at the continental and are enjoyed by most. The atmosphere is friendly, the price reasonable and a visit welcome.

Brewery : Greenall Whitley.

Non Residential.

**Licensing Hours : 11.00 p.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday.**

Restaurant : 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



The Guv'nor : Bill Williams

"Something for everyone" is certainly a phrase to be applied to the Drop Inn, Bromley Cross situated less than three miles from the centre of Bolton and the Motorway in a complete village complex, converted about 8 years ago from a 100 year old farm.

The village also includes the large Hotel of National and International repute "The Last Drop" and the equally well known "Pennyfarthing" Banqueting and Conference Suite and two picturesque shops including 'The Stuff and Nonsense Boutique'. The impressive Last Drop has over 40 bedrooms, each self-contained, with bath and shower, while the Pennyfarthing caters for up to 250 guests.

It is the Drop Inn, however, that sets the pace for a different type of entertainment. Built of stone, with the original beams throughout, the 'Pub' stands directly behind the hotel. Formerly the barn and cow shed of the old farm, the rustic old timbered theme has been retained. Although the younger element is especially catered for, the "young at heart" will also find an equally enjoyable evening here where everyone can join in a good old sing-song of both old and new tunes when at 8.30 p.m. the "Honky Tonk" pianist takes over.

A feature of this Inn is the "Happy Half Hour" when the red light flashes and the bell rings once nightly and all drinks at the Bar go down to half price for half an hour.

Hot and Cold Buffet lunches are available six days a week including pies, pasties (and in winter free soup). Evening meals are served on the same Farmhouse lines.

Brewery : Lion.

Tel. Bolton 53015.

Licensing hours : Monday to Saturday 12 noon to 3.00 p.m. and 6.30 p.m. to 10.30 p.m. (11 p.m. Friday and Saturday).

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

ARMS



EGERTON

Licensee : Mr. P. Purtil

The Egerton Arms lies peacefully in the Ashworth Valley, surrounded by acres of farmland. Known to the locals as Chapel House (standing next to St. James' Chapel, this fine building has stood proudly 500 years or more).

Authenticity is the key to its popularity, structurally it has not been altered and furnishings have been carefully selected to complement its age.

Special emphasis is placed on the Restaurant, originally a Minstrels Gallery, seating fifty-four accompanied by its own bar on the ground floor. Oak beams and glowing lanterns are the striking feature here.

Chicken in the basket is served only in the evenings but is a speciality well worth trying. A cold buffet is decoratively displayed during lunchtimes in the main bar. Whole turkeys and hams are exhibited and look extremely appetising.

A history exists to the effect that during the reformation, St. James' Chapel was used as a hide out by a priest named Robert Holt. A local squire's daughter fell in love with him, and it is believed when Margaret's fiance heard of this, he turned to shoot the priest with a cross-bow. Margaret stepped in front, causing both to die on the Chapel steps. Margaret is said to haunt the Inn.

It is reputed to be one of the finest 'olde worlde' country inns in the North of England, situated off the Old Bury Road, 2½ miles from Heywood and 2 miles from Rochdale. A day's outing in search of scenery prompts a stop at the Inn.

Telephone : Rochdale 42666.

Brewery : Freehold.

Non Residential.

Licensing hours: 11.00 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m.



Owner : Mr. Mike O'Sullivan

The Explosion Discotheque is where the new sound is coming from in Manchester's nightlife. This swinger's paradise, just a few minutes walk from the City centre, is at 17 High Street, Manchester 4, and boasts many of the Top Groups on the many occasions when live entertainment is presented.

The lighting effects of the Explosion are outstanding — in fact, the owner, Mr. Mike O'Sullivan, promises that the sound and light mixing is with full Stereo reproduction and is the most up-to-date in town. The Explosion thinks big, just as it thinks ahead ; there are three superb dance floors and three bars . . . plenty of room to move around !

Mr. O'Sullivan has planned his discotheque with an eye to comfort, as well as imagination. You'll find it well upholstered and excellently equipped ; a great place for a great evening. If the dancing arouses your appetite, as it soon will, try a meal at the Explosion's grill and griddle. You'll rave about it !

Opening hours : 8.30 p.m. to 2.00 a.m. Monday to Saturday.
8.00 p.m. to 12.00 Sunday.

If you don't find life here — man, you're dead !

FAIR VIEW



Licensee : Mr. H. Bridley

An enchanting 17th century farm pub occupying the summit of a hill in Burnedge Village. On a clear day it holds a panoramic view of the Dale of Roach and being the last of its kind in Burnedge it draws widespread attention.

Lunchtime at the Inn means to the local farmers a break from their rigid routine to catch up on the local gossip. To a stranger this forms an interesting part of their visit. In addition, cold snacks, ploughman's lunches of a high standard can be prepared and served immediately.

The most effective features of the Inn lie with structure and furnishing, both of which remain original, dating back to 1680. As usual in this type of building, oak beams are a natural feature. In the main bar, a fireplace, long standing and supported each side by broad beams, is an impressive focal point. Above, suspended by brass hinges, is a pike staff believed to be used in the days of Oliver Cromwell's battles.

Situated on Broad Lane, Milnrow, 4 miles from Rochdale and 7 miles from Oldham, the Fair View Inn presents an opportunity to learn a great deal about country folk and their ways.

Brewery : Greenall Whitley.

Tel. Rochdale 45517.

Non Residential.

Licensing Hours : Monday to Thursday 11 a.m. to 2.30 p.m. and 5.00 p.m. to 10.30 p.m. Friday and Saturday 11 a.m. to 2.30 p.m. and 5.00 p.m. to 11.00 p.m. Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : Mr. Cecil William Sharples.

Situated on the main A6 (Manchester to Preston) just five miles from Chorley, five miles from Bolton and five miles from Wigan, The Fourgates Hotel rests just inside Westhoughton, a place known to the 'locals' as 'Cow Head City' as it was once a mining village.

The Fourgate was the first to introduce ultra violet lighting into the country, now used in their entertainment lounge. For added effect, thousands of small fairy lights are draped throughout the building, it was also the birthplace for ultra violet jungle scenes on all the walls — invisible during the day but spectacular at night but has now abandoned the idea.

Entertainment is also unusual here. Old age pensioners from all over the country come to enjoy themselves where the idea is for the audience to become the celebrities and the celebrities the audience, so entertaining themselves with the facilities and instruments provided.

Upstairs a cocktail lounge, features 6,900 pieces of shining glass set into the bar and above the window frames. The lounge seats 36 and is available for functions of all types.

As far as food is concerned, more or less anything can be had from sandwiches and cold snacks to an extensive A la Carte. Scampi, chicken and chips are popular here. The great variety of food is due to the fact that all the staff hold catering and hotel management diplomas of all kinds which are displayed over the bar.

Brewery : Grenall Whitley.

Telephone No. : Westhoughton 3107.

Non Residential.

**Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday).**

DRAGON



GEORGE AND

Licenses : Mr. & Mrs. R. B. Daniels

Overlooking the gentle flowing current of the River Glaze in the heart of one of Britain's finest old villages, Glazebury, stands the George and Dragon, crediting a mere 300 years to its age.

Inside all has been recently renovated to capture the old world charm in its imitation oak beams and wood panelling.

The bar is of solid oak with a copper top and service bell. The whole effect is dark and cosy completed by glowing lanterns placed at intervals along the main wall. An unusual feature exists in here. The bar is double and the other side is far removed from the original style. Originally four small rooms, the main wall between each has been knocked out forming a spacious lounge that weaves from the front of the house to the back. Here there is regency style wall paper, authentic oak beams and regency wall lights.

A bowling green is just outside owned by the landlord allowing it to be used during the summer, weather permitting, for those who have children or wish to enjoy the country air.

A steak bar adjacent to the main lounge serves dinner during the evenings Tuesday to Saturday from 8.00 p.m. to 9.30 p.m. and lunches Monday to Friday from 12.00 to 2.00 p.m. Snacks, soups and sandwiches are served at the bar on request. A large car park is provided.

Situated on the Leigh-Warrington Road at Glazebury, eight miles from Warrington and three miles to Leigh with mostly car trade.

Brewery : Tetley Walker.

**Licensing hours : 11.00 a.m. to 3.30 p.m. & 5.30 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday.**



Licensee : Mr. Fred Jackson

This unique pub is the only one in England with a Car/Boat park and perhaps typifies the Englishman's love of good beer, for we mean it when we say, even boats tie up there for a pint sometimes with their owners ! Situated by the side of the River Lune at Snarescliffe, just off the main Lancaster - Morecambe Road, the road that runs at the front is subject to tidal flooding for 12 days each month and may be covered by anything from 1 to 8 feet of water for up to 5 hours but this natural hazard only adds to the character of the small rooms with low beamed ceilings and antique furniture, barrel tables abound. The wall is a collection of paintings, china and brass lamps. Here children are made welcome and have their own room. The landlord, Fred Jackson, who has been there 15 years, has built up a country-wide reputation for his evening and lunchtime bar snacks of Pie and Peas, Steak and Turkey sandwiches. Typical of their freshness is the fact that salmon is only served in the April to August season when it is bought from fishermen who fish at the door with nets on a beam.

This pub, which was built in the 1550's, is owned by Mittchells of Lancaster one of the oldest small private brewers in the country.

Brewery : Mittchells of Lancaster.

Telephone No. : Lancaster 63317.

Licensing Hours : Monday to Saturday 10.30 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m. 11.00 p.m. Friday and Saturday. Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : Eric Riley

This white painted Inn standing with its own large Car Park near the narrow bridge by the level crossing in the village of Ramsbottom, has a cosy interior with high Bar stools and comfortable furnishing. It provides a fair selection of bar snacks of sandwiches and hot grills of Bacon Rarebit and Omelettes. These are all freshly cooked by the landlord Mr. Eric Riley who is ably assisted by Mrs. Riley and they pride themselves on their fast service.

This little Inn with its warm cosy atmosphere stands in the bottom of a valley just two miles from Bury and five from Rawtenstall holds a friendly welcome for all travellers.

Tel. Ramsbottom 3314.

Licensing hours : Monday to Saturday 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.

Sunday 12 noon to 2 p.m. and 7 p.m. to 10.30 p.m.



Licensee : Mr. J. Richardson

Not far from Pilkington Glass Museum and Knowsley Safari Park, 10 miles from Liverpool, 12 miles from St. Helens and situated on the main St. Helens to Liverpool road, the Grapes is without exaggeration, the most popular pub in the area. Built in 1937 and six years ago renovated by knocking small lounges into one spacious lounge with adjoining lounge and public bar.

Popularity, especially with business now, is due to the magnificent and appetising display of the cold table, paraded on the bar. Five selections of meat, comprising prawns with lettuce, pork roll sliced, fresh lean ham, cold chicken joints and rare roast beef. Soup to start a choice of meat followed by trimmings comprising potato salad, red cabbage, baked beans, pickles of all types, followed by cheese biscuits and coffee. All very reasonable, extremely convenient and quick and deliciously appetising. The tenant boasts that they are always busy at lunchtime and clients favour the easy atmosphere. Wine is sold by the glass under contract by Greenall Whitley.

Quite apart from the food, the main lounge is charmingly positioned with a dark wood finish against a pale cream background. The adjoining lounge, also large in design is separated by a wall that has a lengthy fish tank inserted, effectively lit to show the colour of the fish and rocks within.

Emphasis is placed on self-service, cold table for easy convenience and a good friendly atmosphere.

Brewery : Greenall Whitley.

Non Residential.

Telephone No. : 051-426 6778.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.00 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday.

GREEN BARN INN



Licensee : Mr. A. Barton

Built around the 1730's, the Green Barn Inn has preserved its age and character extremely well, white painted shutters outlining the four equal sized windows look particularly charming set against a dark brick background.

Inside, a spacious lounge with an equally lengthy bar is the first impression. Ten years ago this was four small rooms altered to provide more space. Now the lounge is more open, the decor has not changed. The olde worlde period prevails and where two authentic oak beams have been joined by imitation beams which appear convincing and at the same time retain the character.

Hot and cold lunches are served in the bar and comprises of soup, pasties and pies, hot and cold, which are home made and also a large selection of sandwiches. Evening snacks are much the same consisting of pasties, pies and sandwiches — all hot and cold.

The Proprietor assumes that at one time the Inn belonged to the Squire of the village who owned a great deal of land. One fact is certain, that the Inn is situated in an old mining village where numerous disused pits are now scattered about. In addition, a local carnival is held during early May.

Located off the Manchester Road in the village of Blackrod, it lies three miles from Wigan, three miles from Euxton and eighteen miles from Manchester and forms a main link for the M6 motorway and all visitors are greatly welcome.

Brewery : Greenall Whitney.

Telephone No. : Horwich 67717.

**Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Saturday and Sunday).**



Licenses : Leo and Joyce Donegan

A large Hotel situated on Victoria Road, the main road through Widnes, just 6 miles from Speke Airport, Liverpool. The Grosvenor has been redecorated and carpeted in early 1972 and now caters for all tastes.

In comfortable surroundings of leather chairs and stools, one can sit back and partake of the house specialities of chicken or scampi in the basket from as little as 30p while enjoying a pleasant drink. Hot snacks are always available at lunchtime also cheese, chicken and ham sandwiches, cheese and onion and steak and kidney pies, hamburgers and curried beef.

Residential, it has nine comfortably furnished bedrooms all with hot and cold water together with garage space for ten cars. One of the features of the house is the very popular 'Candle lit folk night' at which both local and well known groups play. This is run by students from the local technical college and takes place every Monday night. The large room and cosy bar upstairs which can hold approx. 100 people is also used for wedding receptions etc.

Although they have won no major prizes, the Hotel also boast two darts teams and a dominoe team.

Tel. 051-424 2159.

Brewery : Greenall Whitley.

Residential.

Licensing hours: 11.30 a.m. to 3.30 p.m. and 5.00 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday.

Sundays 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

MANOR

HAIGHTON



Proprietors : Roy and Irene Wilkinson

This elegant old manor house situated on top of a hill about 5 miles from Preston and 3 miles up Durton Lane from junction 32 on the M6, was originally built in 1657 from local stone for the Haighton family from which the district takes its name. A new wing was added in 1772, then in 1970, 200 years later it was taken over by Mr. Wilkinson and was converted into one of the most beautiful eating houses in the area with interior decor of stone and wood panelling and luxurious furnishing of leather chairs and stools in brown and white. The dining room is reached by passing the open kitchen and going through a low stone arch will seat 80 people.

An excellent A La Carte menu consists of 14 main courses and 12 starters. Specialities of the house include Fillet Steak Flambe, Steak in the Pot and Chicken Kiev, and also a beautiful selection of sweets from the trolley.

An unusual feature of the wine cellar is that besides the 20 bottle wines available there is also a selection of four cask wines served in litre carafes.

An interesting feature of the exterior are two trees believed to be about 500 years old which stand on the front lawn by the spacious car park.

Open normal licensing hours.

Orders taken for meals Monday to Sunday 12.30 to 2.00 p.m. and 7.00 p.m. till 10.00 p.m.



Licensees : Mr. & Mrs. T. B. Smith

Halfway House, Preston Road, Clayton-le-Woods, Chorley, so called because it lies conveniently halfway between London and Glasgow and halfway between Manchester and Blackpool. Lying back off the main A6 Preston Road just four miles from Chorley and five from Preston, its location has earned it the opportunity to be used as an observation point for the Manchester to Blackpool "walk" and the vintage car run.

Once belonging to the Denham estate up to the Cromwellian Wars the immediate owners are now direct descendants of this widely visited pub.

The house dates back to the Reformation when it was a farm house, later being turned into a pub called the Shepherds Arms and used as a coaching house dealing with people from all over, seeking a place for the night and nourishment. With the introduction of the railways in the 1840s and its services for faster travelling the pub fell into decline and was furthered by the introduction of the motor car then to be named the Halfway House in the 1900s.

The exterior shell is old and worn and character exudes from the old stone work and attractive roof.

Hotpot suppers for rally drivers and buffet weddings, limited to 50 are gladly catered for. Lunches are served Monday to Friday 12.00 to 2.00 p.m. and snacks, sandwiches, at night The lunch menu features home made cooked foods of exceptional standard and cold buffet.

Non-residential.

Tel. Preston 35179.

Brewery : Burtonwood.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
Monday to Thursday. 11.00 p.m. Friday and Saturday.

HALILWELL LODGE HOTEL



Licensee : Mr. and Mrs. A. N. Elliott.

Rested in a secluded and residential area outside Bolton, the Hotel is situated on the new Chorley Road located just off the Mornington Road directly opposite one of Bolton's oldest schools. It is 15 miles from Manchester, two miles from Bolton and six miles from Bury.

The Hotel, originally the property of a mill owner, has an adjoining Chapel and both date back over 200 years. Trees and bushes under preservation envelop the place, lending a tranquil atmosphere. Two private driveways lined with shrubs lead up to it and a private bowling green can be seen. A detailed and complex history has been made of the Hotel and may be found at a nearby museum.

The Old Chapel has seen many changes recently. Now modernised, large picture frame windows have been inserted and the ceiling lowered eleven feet. Originally a restaurant, it is now mainly used for weddings, business lunches and other functions. The decor here hints at the Swedish style, natural wood tables and chairs to match. One other room has been modernised, seating 74 for the same purpose. An 'A la Carte' menu and Table D'Hôte are available complemented by a large variety of wines.

Eleven bedrooms are available all with hot and cold water with a further extension of 48 in the near future.

Emphasis is placed on keen service and availability for functions and weddings.

Brewery : Greenall Whitley.

Telephone No. : 0204 40006.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday).



Resident Managers : Mr. & Mrs. C. T. Jeanes

Making a good stopping place on the A6 Road only five miles from Lancaster, the Hamilton Arms caters for all tastes. With a large car park and beautiful rose garden, one may stop for coffee and biscuits from 10.30 a.m. and bar snacks and sandwiches at lunchtime, or, make an overnight stop in one of its four rooms all with H & C from as little as £2 for a single or £4 double, Bed and Breakfast.

Built in the early eighteenth century from local stone, this large hotel can cater for weddings and private parties of up to 90 people in the old world atmosphere of its all wood furnished restaurant. It boasts a most impressive and exotic a la carte menu which includes such specialities as roast wild boar, venison in Burgundy sauce, sweetbreads in sherry sauce and kedgerree (a combination of white and smoked fish), with many hors d'oeuvres from chilled fruit juices to caviar and over a dozen sweets, Many flame cooked at your table. One may enjoy a real Gourmet meal accompanied by your choice of nearly 30 wines all at reasonable prices. The Hamilton also has a music licence and can provide cabaret for parties.

Licensing hours : Monday to Saturday 10.30 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.
 Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

A R M S

H I E S K E T H



Licensee : Mr. C. Hall

Lying in the small and pretty village of Shevington Moor just off the M62 (junction 27) the Hesketh Arms enjoys a pleasant location, where it was once a coaching house.

The interior features a recently built lounge in the Bavarian style maintaining the distinctive atmosphere of the 'Olde Worlde'. The attractive natural wood tables and stools provide the lounge with an almost 'bier garden' look, among its many other characteristics.

The other side of the bar another attractive lounge is seen in a totally different way. Here the emphasis is on the very old, bench seats and chairs are covered in a tapestry type material matching the curtains. The furniture is of dark polished wood, effective in creating an old farm look.

Sandwiches and cold buffet snacks are served at lunchtimes only, and the steak barmcakes are the delicious favourite. These may be enjoyed in a congenial atmosphere but if entertainment is required then every Friday evening a traditional jazz band can be heard, while for those who like organ music, Saturday and Sunday evenings are the times.

Brewery : Greenall Whitney.

Telephone No. : Standish 2213.

Licensing Hours : 11.30 a.m. to 3.30 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday).



Proprietor : Mr. P. B. Stockton

Set on Oxford Street in the heart of Manchester Theatre land, the exterior hides three floors of dim lights, cosy tables, waggon wheels and wood panelling. One passes an open plan wooden stairway to the Antelope Restaurant on the first floor which provides an excellent A la Carte menu for both dining and lunching. One may also lunch in the Stables Bar until 3 p.m. on a selection which includes Chilli-co-Carne, Spaghetti Bolognese, Salads and Deep Fried Chicken, Scampi and Plaice. They also have a disco and hold a jazz night in the Tally-Ho Bar where regular Jazz Bands play, the resident band on Sunday being the Old Fashioned Love Band.

The Hunting Lodge can also cater for wedding receptions Business lunches, Functions, etc.

Tel. 061-228 3180.

Open : Monday to Saturday till 2.00 a.m. Sunday 11.30 p.m.

Lunch until 3 p.m.

Brewery : Watneys.

HIGH MOOR RESTAURANT



Proprietors : Mr. D. Cook and Miss S. Grant

This beautiful old 17th Century Restaurant with its very low ceilings and period furniture has an interior decor as ancient as the exterior is modern, with sporting prints, collection of brass, glass bottles, china plates and wall reliefs of Lancashire Roses and lions decorating the dining room. To this air of luxury is added piped music, silver table service and an excellent A la Carte menu of some 17 starters of which Escargot Maison and Home made Paté are just two, with 8 fish courses and 5 game, such as Perthshire Guinea Fowl and Roast Quail and for the real gourmet haunch of Scottish Venison Bourguignon and Escalope of Veal Cordon Bleu are some of the 12 main courses available. All of these may be complemented by the many varied sweets and coffees available and one's own choice of wine from the extensive list of over 50 Burgundies, hocks and clarets, etc.



Some 7 miles from Southport, 5 miles from Wigan and close by Junction 27 on the M6. It is set in the heart of the Lancashire Countryside with a coffee lounge, small intimate bar and a beautiful view from the arched dining room of Parbold Hill (well known picnic and beauty spot only one mile away).

Standing at over 1000 feet close by Harrock Hall farm, The High Moor must truly be one of the highest eating places in the county and makes the ideal setting for wedding receptions and private parties of up to 50.

Tel. Apply Bridge 2364.

Brewery : A Free House.

Licensing hours : Tuesday to Sunday 12 noon to 3 p.m. and 7 p.m.
to 10.00 p.m. Closed Monday.



Innkeepers : Mike and Pat Daly

There are no prizes for guessing what this place is all about. It's "Around the World in 80 Days" with great, tasty food at down to earth prices.

The menu changes daily and attracts people from miles around because of its quality and quantity — and unbeatable value. Main items start from as little as 30p. There are hot snacks and cold platters. Chicken, Scampi, curries, a variety of soups, cold cuts of ham, tasty beefburgers. Everything available for the quick, informal meal.

On the entrance floor there is The Shanghai Waterfront Bar, The Western Bar with 'shopfronts' of the Old West, The Pukka Sahib (Indian of course) and 'Mr. Fixit's Office' — which is Victoriana as she really was; mementoes, bric-a-brac from Grandmama's Golden days.

Downstairs is 'Davy Jones Locker'; a haven for the 'Younger Set'. It's a place for everybody. Every age group is catered for somewhere.

The 'Jules Verne' is located at Peel Green, Eccles, three miles west of Manchester.

Tel. 061-789 1967.

Brewery : Watneys

Not Residential.

Licensing Hours : 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m.

Fridays and Saturdays closing at 11 p.m. Sundays 12 noon until 2 p.m. and 7 p.m. to 10.30 p.m.



Proprietor : Mr. V. Zambelli

Black timbers and mullioned windows are a feature of the Kersal Cell Country Club, Littleton Road, Salford, which is just a mere slingshot from Manchester, and one of the oldest buildings in the North of England. The 'Cell's' history can be traced back to 1158, with a visitor's list which has included the famous: Oliver Cromwell, Bonny Prince Charles and Henry VIII, names just three. Its comfortable rooms which now encourage good living and healthy appetites have helped the inspiration of the country's most famous poets and novelists. John Byron lived here, and it was in the "sundial room" that he penned "Christians Awake".

The cooking at the Kersal Cell is noted by gourmets throughout the north west. A full a la carte menu is presented to an international standard, matched only by the Club's wine cellar. This is reputed to be "Fantastic!"

The Kersal Cell welcomes its guests seven days of the week, with a table licence from 7.00 p.m. to midnight. Dinner dances are held on Wednesdays and Saturdays, and late-night people who dine and dance on Saturday evening can do so until two in the morning.

The Club is residential, and a 40-bedroom extension will be completed shortly. For conferences, parties and special occasions it cannot be surpassed!

Telephone No. : 061-792 3155 or 061-792 1557.

Licensing Hours : 12 noon to 3.00 p.m. and 7.00 p.m. to 2.00 a.m.
Monday to Friday ; 7.00 p.m. to 2.00 p.m. Saturday ;
7.00 p.m. to 12 midnight Sunday.

LAKESIDE RESTAURANT



Host and Manager : Mr. A. Greenwood

Proprietor : Mr. F. Martin

Built some time in the thirties, this pleasant little Restaurant standing on the site of the one time Lake Hotel truly lives up to its name thirty yards from the water's edge. It has quite a sporting history being one time training camp of Boxer Jock MacAvoy and the lake itself being a training spot for Captain Webb prior to his cross channel swim. Over one mile long the lake provides facilities for swimming, fishing, boating and yachting.

With its very pleasant interior decor of ships rigging and comfortable settees and high wicker-work bar stools in the bar lounge and a large restaurant which, with its small dance floor is able to seat up to 100. The Lakeside provides excellent food from a large A la Carte menu of some 10 starters and 12 sweets and includes among its main courses the House specialities of Veal Cordon Bleu and Duckling a l'Orange. It is also particularly well known for its high teas.

Making an unusual setting for that party or wedding reception, The Lakeside is reached from a toll road round the back of the lake and is just four miles from Rochdale and three miles from Junction 21 on the M62 Motorway.

Tel. Littleborough 2592.

A Free House.

Licensing hours : Tuesday to Friday 12 noon to 2 p.m. and 4.30 p.m. to 10.30 p.m. Saturday 12 noon to 2 p.m. and 4 p.m. to 12 midnight. Sunday 12 noon to 10 p.m. Closed all day Monday



Proprietors : Mr. and Mrs. L. S. Dunning

The Lansdowne reflects an atmosphere of comfort in a modern setting, offering a veritable "home away from home." Lawrence and Sarah Dunning personally see to the welfare and comfort of every guest — and that includes the children — this personal service being the key to the hotel's success.

Ideally situated on the A34, off the M56 (at 346 Wilmslow Road Fallowfield, Manchester M14 6AB), there are links to the M5, M61, M62, M63. Eight miles from the airport it is a mere three miles from Manchester city centre. A wide choice of bedrooms, nearly all with private bath/shower facilities. All rooms are fitted with radio, telephone and T.V. by request.

Delightful restaurant with a splendid choice of delectable dishes and fine wines. Special diets, even an exclusive vegetarian menu. Four bars open to the public, and a Coffee Lounge serving tea, coffee and refreshments during the day and meals in the evening.

Night portage, facilities for washing and pressing clothes, laundry service by arrangement, help with cinema and theatre tickets, rail and air bookings. Plans for early 1973 include sauna and solarium, gentlemen's and ladies' hairdressing.

Conferences, wedding receptions, private parties — sit down meals for about 45, buffet-style for up to 60. Music arranged. Special complete Bridal service. Large car park.

Telephone : 061-224 2170.

Open to non-residents.

Normal licensing hours.

LEGH ARMS



Licensee : Mr. G. Aikin

Nestling among a collection of out-buildings with a smithy just across the road, this old farm house turned inn keeps it's old world charm with beamed ceilings, monks benches and comfortable chairs with leather upholstery. It has many old sporting prints depicting the hunt. Supplying good ale plus bar snacks of fresh sandwiches and sea food such as cockles and mussels. It has a warm, friendly atmosphere.

Situated in the quiet little village of Mere Brow, 12 miles from Preston and 5 miles from Southport just off the A565, it is right next to the new "Leisure Lakes" Centre which was formed from the old dried-up Martain Mere but now provides a well-known picnicing spot with power boats, yachting, water skiing and horse trials. The area also contains a noted wild fowl sanctuary. One of the old farm out-buildings now contains the well-known Crab and Lobster Restaurant where many well-known celebrities dine including members of Everton Football Club. There are extensive car parks attached to both.

Brewery : Higsons.

Telephone No. : Hesketh Bank 2225.

**Licensing Hours : Monday to Saturday 11.00 a.m. to 3.00 p.m.
5.30 p.m. to 10.30 p.m.. Friday and Saturday 11.00 p.m. Sunday
12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.**



Licensee : Mr. Alan Mawdsley

Originally built about the 17th century this fine little Inn standing at the bottom of Gorst Lane, about five miles from Southport, just off the main A59 Ormskirk Road has just celebrated its 1st Birthday as a Free House. Taken over in 1971, the proprietors have worked hard to give it a complete face lift with both wood and copper-top tables inside ; with patio outside where children may sit. This happy Inn gives a friendly welcome to everyone from 8 to 80. The Martin Inn has a good choice of Beers including Youngers, Greenall Whitleys and Tetleys with a menu of bar snacks both at lunchtime and in the evening; the specialities of which are chicken in the basket and scampi in the basket. Nearby is the new Wildfowl Trust due to open Spring 1974.

Free House.

Open Monday to Saturday 11.00-3.00 p.m. and 6.00-10.30 p.m.

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

NEST

MARTINS



Licensee : H. Greenwood

This rather original pub, lies back of the main roundabout forming a link for the M62, and Rochdale just half a mile away, enjoys a really pleasing 'pub' atmosphere. Excessive amenities are quoted to be unnecessary here as the 'locals' are known to appreciate a 'real pub' feeling.

Hot and cold snacks and freshly prepared sandwiches are served between 12.00 and 2.00 p.m. A generous portion of ham and eggs may also be served and is the speciality of the house.

Rebuilt in 1928 and modernised three years ago, it gets its new name from the many 'House Martins' who build their nests there.

Bringing people together has special importance here and is greatly achieved by the spacious lounge and half moon bar which is very warming and friendly. The interior decoration slightly hints at the 1940's period, complimented by an enormous collection of dualling pistols, brass horns and kettles which hang impressively from the walls, in addition, several stuffed animal heads can be seen and many coloured shields, pictures and old coach lights.

If you seek friendliness and warmth of character, the Martin's Nest is a place well worth a visit.

Brewery : Watney Mann.

Telephone No. : Rochdale 45684.

Non Residential.

Licensing Hours : 11.00 a.m. to 2.30 p.m. and 5.00 p.m. to 10.30 p.m. (11.00 p.m. Friday and Saturday).

ARMS

MASONS



Licensees : Ernest and Jean Vaughan

Built in 1874 as a Dray House with stabling for the horses when the drays turned round, the Masons Arms also has the honour of being the founding point of the first Nurses Union which was formed there in 1910 by nurses close by at Prestwich Hospital. There is a plaque on the wall commemorating the 60th anniversary of this event.

But bringing it right up to date is the new Palm Room Restaurant completed late 1970. It has a nice dance floor and seats 88 people on comfortable leather-upholstered chairs at elegant mahogany tables. Adding to their already well-known Businessmen's Luncheons, chef Mr. Edward Saunders, who is Swiss trained, now provides such specialities as "Chateaubriande Sauce Bernaise" (Double fillet steak garni) and "Fillet de Beuof Stroganoff" (Fillet steak cooked in brandy and cream). From a large and varied A La Carte menu of 15 hor's d'oeuvres and potages, 12 main courses, these may be combined with Moselle Claret or Chablis from a large wine cellar. Only 4 miles from Manchester and $\frac{1}{2}$ a mile from the M62, the Masons Arms also has the distinction of being one of the few hotels to provide opera and musical comedy with such well-known singers as Jane Millar and Enid Powell.

Brewery : Whitbread House.

Telephone No. : 061-766 2713.

Licensing Hours : Monday to Saturday 11.30 a.m. to 3.00 p.m. and 5.30 p.m. to 1.00 a.m. Sunday 12.00 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

THE MERSEY



Manager : Mr. Stanley N. Harrop.

Opened the week war broke out in 1939 this very large mock Tudor pub standing by the side of Princess Road, which connects with the new M56 to the Airport. It is only some five miles from the centre of Manchester with a large Ballroom upstairs able to take 300 and a Concert Room that holds up to 400. The Mersey provides good entertainment every night of the week with such famous cabaret stars as John Rowles and the Spinners. It also has two friendly bars where you can partake of such delicious bar snacks as Chicken or Scampi in the Basket or if you wish you can take a table in the restaurant and lunch or dine from an excellent and full A la Carte menu. The Mersey also caters for Weddings and Private Parties with fixed price Table D'Hote menus. The furnishings and decor which are of red leather chairs and benches and wood panneling include some very interesting murals which are sited above the many old open fireplaces. Also available is a large, well lighted car park.

Telephone : 445 1439 and 445 4996.

Brewery : Greenall Whitley.

Licensing hours : Monday to Saturday 11.00 p.m.- 3.00 p.m. and 5.30 p.m.-10.30 p.m. Friday and Saturday 11.30 p.m. Sunday 12-2.00 p.m. and 7.00-10.30 p.m.

MIDLAND HOTEL



Licensee : N. Coe

If you enjoy entertainment, find it at the Midland Hotel, West Didsbury, only a few miles south of Manchester's city centre. For this lively hotel promises it seven nights a week, ranging from discotheque nights to jazz, folk and the Big Band sound.

The Theatre Bar is a hub of sound and life, and a nerve centre (outside training hours) of the Lancashire Walking Club and West Didsbury Football Club. Music lovers flock to it, and its reputation as the local jazz centre can most certainly be believed! The Didsbury Cricket Club is nearby, and Northern Lawn Tennis Club, where many pre-Wimbledon tournaments are played, just a Slazenger ball's throw away. For quieter souls who would find peace after a lunchtime at the Midland, the museum in nearby Didsbury Park is worth a visit.

Good food, with bar snacks and lunches is becoming increasingly popular, and many a car-load of city lunch seekers take the few minutes ride to this hotel, where the fare is varied and the cost reasonable. Opening hours are 11.00 a.m. until 3.00 p.m. and 5.30 p.m. to 10.30 p.m. Monday to Thursdays, 11.00 p.m. closing Fridays and Saturdays. Usual Sunday opening hours are kept.

Mr. Norman Coe, a former Manchester councillor, has used his imagination to the full in putting the Midland Hotel on the map.

The beer, Whitbread/Threlfalls, like the atmosphere, cannot be faulted.

Telephone No. : 061-445 3219.

Brewery : Whitbreads/Threlfalls.

HI(0)TTEL

MIDWAY



Licensee : Mr. J. Brierley

This exceptional hotel has become a centre for international businessmen. Situated in the heart of the industrial north on the A664 Manchester Road at Castleton just 3 miles from Rochdale 6 from Bury and 8 from Manchester. This truly luxury hotel screened from the road by trees, provides quiet comfort with deep pile carpets and crystal chandeliers throughout the main rooms. It has 34 bedrooms and suites, all but 3 with own showers and toilets. Many suites are like mini-flats with comfortable modern furniture radio, TV and telephone in every room. Prices for a single room range from £3.75 for bed and breakfast. With 4 separate rooms the Midway provides excellent banqueting and conference facilities catering for up to 250 people. It covers trade shows, weddings, private parties and dinner dances. No matter how large, or small, nothing is too much trouble.

Vintage champagne, hocks and burgundies make up just part of a large cellar of over 50 wines which complement a menu of Grilled Trout, Roast Beef and a beautiful cold table and sweet trolley at lunchtime for just 80p. The evening menu includes 16 starters with specialities of Pheasant or Oyster and Guinness Soups and main course of Scotch Salmon, Duck a l'Orange and Porterhouse Steak. Catering for children with both cots and high chairs available. The Midway has good car parking facilities and a well-deserved 2 Star AA rating.

Brewery : Free House.

Telephone No. : Rochdale 32881/2/3 (3 lines).

Open to non-residents Monday to Sunday lunch 12.00 noon to 2.30 p.m. and 6.30 p.m. to 9.30 p.m.



Licensee : Jack and Lill Walsh

This old stone built Inn situated on the main Ashton-U-Lyne Road some seven miles from Oldham and just outside the village of Saddleworth was completely rebuilt in April 1971 and now has a cosy atmosphere enhanced by the wood panelling and solid stone. Its comfortable furnishings hide many lovely brasses and objects of interest. In cases on the walls are many unusual pieces of glass and pottery, some of these may be bought locally in the village of Saddleworth where they still make their own pottery and hand beat brass and copper.

The immediate area boasts beautiful countryside and many ancient churches. The original 'St. Chads' dating back to 1200 A.D. The present church was built in 1831 but the stocks which stand outside were erected there in 1698 and there is evidence of there having been even earlier stocks on the same site. Also a good landmark to look for is the fine old railway viaduct, dating back to the late 1800s.

No meals or snacks.

Tel. Saddleworth 2418.

Brewery : Bass Charrington.

Non Residential.

Licensing hours : 11.00 a.m. to 2.30 p.m. and 5.30 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday).

Sunday 12.00 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : Mr. T. W. Thompson (Owner)

Manageress : Mrs. M. Jones

Being only ten minutes drive from the centre of Rochdale on the A627, this unusual restaurant can be easily located just in Norden village. The first thing to catch your eye will be the huge chimney beside the building which belonged to the nearby bleaching factory. There is a substantial car park at the rear.

On the ground floor there is the Crystal Bar, taking its name from the splendid crystal chandeliers. This is only open to the public at week-ends.

The restaurant which seats up to 150 is on the first floor and three evenings per week a trio is in residence.

Tradition prevails throughout from the cut glass silver service table settings to the chintzy silk light fittings. There is also a small cocktail bar adjacent to the dining area.

Sea foods are the main attraction on the menu as Mr. Thompson and his father before him were in the fresh fish trade for many years. Lobster, Dover Sole, Scampi and fresh Salmon when in season, are a good alternative from the steaks also available from the traditional English menu.

A special Sunday lunch menu is extremely popular with the local people, and during the week a table d'hôte business lunch is well worth the drive out of Rochdale. As wedding receptions are usually catered for on Saturday, both restaurant and bars are closed until approx. 7.00 p.m.

Address : Heap Road, Norden, Rochdale, Lancs.

Telephone : Rochdale 41081.

Brewery : Free House.

Non-Residential.

Licensing hours : 12.00 to 2.30 p.m. and 7.00 p.m. until Midnight.

NORTH STAR INN



Licensee : F. Dunkerley.

If you are fascinated by antique collections and the like, and also enjoy a pleasant atmosphere, this is the place to visit. Nearly 300 years old and renovated four years ago, it still retains a good healthy glow. The interior has been completely rebuilt but still retains the old charm of the 18th century period. The bar carries the main emphasis, comprising of a huge stone pillar in the centre with large home made candle holders of originality supported by a circular beam — staggered at intervals. This impressive item merits attraction along with the unusual and vast collection of armoury, swords, pistols, knives and axes, all of which are meticulously displayed to capture the interest of the customer. Polished oak tables and authentic oak beams have been built on to melt in with all the furnishings. In one corner a small bar called 'The Stable' has been built incorporating all the saddlery, a hayrack and is a replica of a real stable.

Hot and cold snacks and sandwiches are served all the time and chicken in the basket is their own speciality.

Situated just off the Rushcroft Road, High Crompton, Nr. Shaw, it is four miles from Rochdale and four miles from Oldham, the North Star Inn would appear to make an interesting evening out.

Telephone No. : Shiaw 7118.

Brewery : Freehold.

Non Residential.

Licensing Hours : 12.00 to 2.30 p.m. and 7.00 p.m. to 10.30 p.m.

Weekdays : 12.00 to 2.00 p.m. Saturdays and Sundays.

7.00 p.m. to 11.00 p.m. Friday and Saturday.

HEAD

NA G'S

OLD



Licensee : Mr. McPhail.

Constructed in 1825 and listed in a known magazine as one of the oldest pubs in Manchester, its most recent change in 1923 included an extension by knocking two pubs into one. Lighting adding a subdued effect to a cosy and relaxing atmosphere, the lounge continues through, reaching the Paddock bar where the name speaks for itself. Horse stalls have been adapted standing opposite the bar, each housing bench seats, small tables and stalls. The paddock is a great favourite with businessmen and the young who can enjoy hot snacks — a selection of hot meals ranging from curries to fish and roasts and completed with cheese and biscuits, all at the ready during lunchtime.

Upstairs a large square dining room once divided by a wall that separated one pub from another, now seats 37 and used for functions of all types, especially weddings. On the same floor is the wine press, so called because it specialises in providing 37 different types of wine from several wine growing areas in France, Germany, Portugal and Spain. To accompany this, a varied cold buffet serving many kinds of cold meats. Colourful illustrated maps of wine areas add a spice of the Scandanavian against a modern decor of natural wood tables with painted red leg chairs matching with wicker type seats. The instant impression is brightness and colour and has become the main attraction since it was opened.

Located on Lloyd Street just off Deansgate, 8 miles from Stockport and 9 miles from Altrincham.

Brewery : Greenall Whitley.

**Licensing Hours : 11.00 p.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday.**



Proprietor : Mr. Pius A. Baines

First conceived two years ago by the Proprietor, Mr. Baines, this old farm house turned restaurant is just 4 miles from Preston and 1 mile from junction 32 of the M6 just off the A6 towards Broughton. It now purveys an air of quiet confident luxury, with fitted carpets, stone and wood panelled walls with stone heads, china, copper and brass, with bow windows looking out over close cropped lawns and beautiful countryside. The restaurant has low beamed ceilings and gate-legged tables with lace table cloths, crystal cut glasses and posies of roses or sweet peas. Here efficiency and courtesy are the key.

The large banqueting hall can cater for parties of up to 150 and makes the ideal setting for wedding receptions. Here again executive luxury purvades.

All the catering of the A La Carte menu includes 13 starters, 5 soups, 5 fish courses and 29 main dishes with chefs specialities of chicken supreme in wine, cream and mushrooms, duck a l'orange and sirloin steak in wine and cream is cooked by Mr. Baines well trained eldest daughter, who is just one of the family of nine who live on and still run the two farms which support a large heard of pedigree Jersey cows. Also available, many good wines from the large cellar.

Free House.

Open : Monday to Sunday inc. 12.00 noon to 2.00 p.m. and 7.00 p.m. to 9.30 p.m. Closed all day Tuesday.

PACK HORSE INN



Licensees : Mr. and Mrs. Knowles

Welcomed by the whistling and chattering of two African Gray Parrots, two large Poodles and two Cats, one passes through the door of this old Inn and back in time to a wonder-world of objects d'art. The small beamed rooms are decorated with over 500 brasses, mainly horse brasses. Through the ages the Pack Horse had many local associations, both with the mines (injured men used to be taken there for treatment) and the Holcombe Hunt who meet there twice a year. Some of the fox brushes hang in the bar.

Holding a licence for over 350 years and standing by the side off Elbut Lane, The Old London Pack Horse Road, four miles from Rochdale and two miles from Bury, it has copper tables and stone fireplaces, and it also holds the doubtful distinction of being the site of the last murder where the accused was hung in public. It was due to an argument between two farmers over a cattle deal after market.

Residential, the Pack Horse has a good selection of wines and at lunchtime provides grills, steaks and duck. In the evening there is a good range of bar snacks of all fresh sandwiches and chicken in the basket.

Mr. and Mrs. Knowles have been the Licensees for 20 years.
Tel. Bury 3620.

Brewery : Lees of Middleton.

Licensing hours : Monday to Saturday 11.30 a.m. to 3.00 p.m.
6.00 p.m. to 10.30 p.m. — 11.00 p.m. Friday and Saturday.
Sunday 12 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

PARK HALL HOTEL



Licensee : G. V. Few

Seek back in your history books and keep turning the pages until the year 908 AD. For this was the year of the Park Hall Hotel's inception; a magnificent study of black and white olde English architecture. The "Park" was granted its first Royal Charter in 1284, and is now accorded the reputation of probably the oldest hostelry of its kind in Lancashire. Its furniture, classical pieces from the days when British craftsmanship was famous throughout the world, has been maintained in perfect condition and in keeping with the elegance and history of the hotel. But the Park Hall has not been content to rest on its reputation. A further 40 bedrooms will be completed in the near future, in the well-planned extension which has been built, a popular Club is attracting a wide membership. One of the highlights of this is a magnificent organ, which is a lively accompaniment at the club's weekend dinner dances.

Good English food is a tradition at the Park Hall Hotel, and the hotel, apart from its impeccable menu for private diners, is noted for its banqueting facilities. Three private rooms are available, including a large conference room which can cater for 500 delegates. It is a Free House, and its host, Mr. George Victor Few, is justifiably proud of his well chosen wine cellar and selection of spirits. The hotel is a centre for Manchester, Liverpool and Blackpool gourmets, and is just 1½ miles from the birthplace of Captain Miles Stanish, captain of the Mayflower.

Address : Charnock Richards, Nr Chorley.

Telephone No. : Coppull 227 or 691.

Brewery : Free House.

Residential.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.30 p.m. to 10.00 p.m.
(Fridays and Saturdays 11.00 p.m.).

I N N

P A R K



Mine Hosts : Mr. and Mrs. G. B. Rigg

The stern stone and brick exterior belies the cosy old world atmosphere inside furnished with red leather benches and chairs with prints, copper urns and china. It has high bar stools and old pull pumps. It provides excellent food from the large Cold Table. The home cooked roasts of Ham, Pork or Side of Beef may be supplemented by many salads and pickles or for the colder days there is soup and a selection of warm vegetables. Due to its popularity, Mrs. Rigg is only able to cater for Bar snacks in the evening with various very good sandwiches and the house specialities of scampi or chicken in the basket.

Points of local interest include a clay pigeon shoot every Sunday with Horse Riding and a mini Golf Course close by. This nice little Inn is on Buckstone Road, Shaw, just 2 miles from Rochdale or Oldham and less than five minutes from the Milnrow turning on the A62, makes a good lunchtime call just 100 yards up Buckstones Road, the Delph turning of the A663.

Not far away from the Inn, the ideal spot for that week-end outing and picnic, Saddleworth Moor.

Telephone : Shaw 7378

Brewery : Wilsons

Open : Tue. to Fri. 11.00 a.m. and 5.00 p.m. to 10.30 p.m. Friday and Saturday 11.00 p.m.

Sunday 12.00 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : Mr. McHugh

Built in 1860, this Inn has seen no major alterations other than being passed down through a generation. The present landlord's grandfather, whose name was Jerry, once owned the pub. He was a man with a great personality and this has influenced the seeing of a real friendly atmosphere which caused the 'locals' to nickname the pub 'Jerrys'.

The main attraction of the pub is the beer garden which is surrounded by a splendid bird aviary with many magnificent birds. Among the many are the black shouldered peacock, macaws, myner birds, ducks and many others. A small fox is also kept for attraction. It is locally known as the Runshaw Bird Aviary and provides great attraction for parents with children.

The interior of the Inn retains the old farm pub style, small rooms with bench seats and tables with a pleasant outlook on to the Runshaw countryside. Lunches are served from 12.00 noon to 2.00 p.m. and comprise of scampi, chicken, steak pies, sandwiches and hamburgers — all looking deliciously appetising.

Situated on Runshaw Lane, one mile from the village of Euxton and ten miles from Wigan, The Plough Inn with its enchanting bird aviary in pleasant country surroundings prompts a look in.

Telephone No. : Chorley 4016.

Brewery : Free House.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. (11.00 p.m. Friday and Saturday).

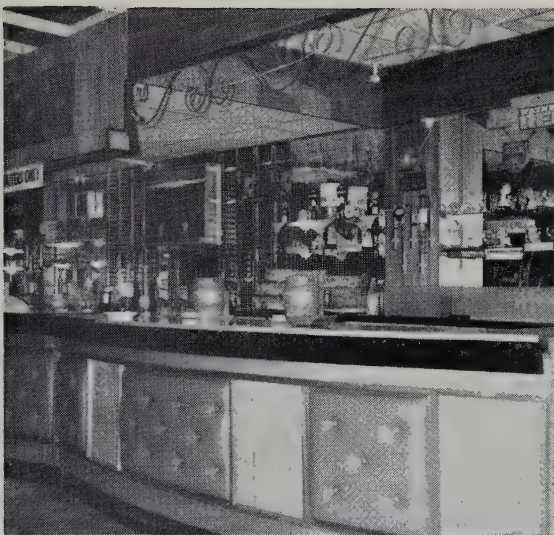
PRINCESS THEATRE CLUB



Proprietor : Moss Theatre Group

With an excellent large stage and good lighting, this modern club provides first class entertainment for up to 900 people. No membership is needed and for a small admission fee one can see such top name Cabaret Artists as The Drifters, Jackie Wilson, The Searchers and Freddy Starr. You can also dance on the excellent Maple Dance Floor of this ex-ballroom which during the late 30s and early 40s was a venue for many famous dance bands, or just sit back and watch the eight Go Go Girls. All this is every Friday and Saturday. Thursday night is Stag Night with 15 exotic dollies and many good comedians, it is a night of non-stop revue and makes an excellent port of call for stag and 21st parties, etc.

The large open plan interior with subdued lighting, small tables, comfortable chairs and alcove seating, it has two very large bars and a good waiter service. Watneys Red, Carlsberg Larger and Double Diamond are just a few of the many beers available



at this Free House. One may also partake of tasty mini meals such as scampi, frankfurters and beefburgers all served with French Fried in the basket. There are also assorted sandwiches available.

There are plans to completely refit the interior luxuriously and make full restaurant facilities available for the summer of 1973. Booking is from 9.30 a.m. to 1 p.m. every morning except Monday.

The Princess stands on the main Barlow Moor Road in Chorlton-cum-Hardy and is just four miles from the centre of Manchester and 2 miles from the Stretford end of the M63.

Tel. 881 3320 or 881 5088

Brewery : A Free House.

Open : Thursday 7.30 p.m. to 12.00 p.m. and Friday and Saturday
8.30 p.m. to 2.00 a.m.

RACECOURSE HOTEL



Licenses : Harold and Leah Walters

This massive old Tudor-style hotel boasts one of the oldest licenses in Lancashire, dating back to 1365 when "Ye Olde Bull's Head" stood on the site.

Although recently modernised and redecorated to Mrs. Walters' design, it still keeps the Tudor styling, with latches and locks on the big round top wooden doors that lead to the delightful large airy and modern furnished bedrooms, most, with gorgeous fully-tiled bathrooms with heat lamps and shaver sockets. One more point the Walters are proud of is their own personal service and the friendliness of their staff which all helps to contribute to the happy family atmosphere. Prices range from £3.50 to £4.00 with bath for a single room. There are 6 single rooms and 8 double rooms.

The Tudor styling is continued downstairs in the 4 bars and dining room which are decorated with all kinds of brasses. Mrs. Walters is quite rightly proud of her ample lunchtime A La Carte menu which includes an excellent cold table for just 50p and over 10 main course dishes. It is ideally situated on Littleton Road, Lower Kersall, just 3 miles from the town centre for those who wish to be away from it all.

Telephone No. : 061-792 1420.

Brewery : Greenall Whitley.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. 11.00 p.m. Friday and Saturday. Sunday 12.00 p.m. to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensees : Arthur and Betty Wild

Lancaster, gateway to the Lakes is a good stopping off place on a journey North and sited on Kings Street in the town centre only 2 miles from M6 motorway and 4 from Morecambe. This beautiful old Georgian pub, which is under a conservation order, makes a good place to stay. With just 4 bedrooms it can provide bed and breakfast for 9 people at only £1.40 per night and boasts "The best breakfast in town". In the Bar where the beer is drawn through old pull-type pumps, and they serve snacks of pies and sandwiches, one may sit in comfortable red plush chairs to enjoy some of the many activities the pub supports. Two Quiz teams, a cricket team and three darts teams (a men's, a ladies' and a mixed). Last season the ladies' team swept the board and took all the local prizes. The Ring O' Bells also caters for wedding and private parties of 40 to 50. Some of the places of interest not to be missed whilst in Lancaster includes a church which stands on the site of an old Saxon church and contains some beautiful stained-glass windows and fine old tapestries. The fine old castle dates back to Roman times and contains a Hadrians Tower by the famous wall builder and a very fine Norman Keep, dated about 1100. Standing by the side of the River Lune it was thought to be of such strategic value that when the town was granted the Charter of Borough in 1193 it was garrisoned by knights of King John and the Duchy of Lancaster has remained loyal to the Monarchy ever since.

Brewery : Mitchell and Butlers.

Licensing Hours : Monday to Saturday 10.30 a.m. to 2.30 p.m. and 5.30 p.m. to 10.30 p.m. Saturday only 11.00 p.m. Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

RING O' BELLS

BURSCOUGH



Licencees : Mr. and Mrs. J. B. Ellison

Running alongside this magnificent house of character is a canal. Its history dating back to the Industrial Revolution and one of the most famous canals of its day. The Leeds—Liverpool canal adds a spice of history to the already long standing house. Built in 1760, it was originally owned by the Earl of Lathom on his estate. The present day house has been extended forming a most relaxing and peaceful coffee lounge.

The coffee lounge built on the left side of the house and overlooking the canal where originally a staging place existed gathers the main attention, providing a restful spot out of the busy and high spirited atmosphere the rest of the house retains. Being the main room, the design has been carefully chosen to achieve a peaceful effect. Needless to say, oak beams are a natural feature here with low ceilings and doorways complemented by numerous horse brasses, clocks and pictures of the canal hanging on the walls, indicating a country type atmosphere.

Food is made available in the restaurant, featuring a grill menu and a special lunch menu. Snacks are served at the bar and home made pate is the favourite.

The Ring O'Bells can be found just outside the town of Burscough, 10 miles from Southport, 15 miles from Wigan and 4 miles from Ormskirk.

Restaurant Bookings : 7.00 p.m. to 10.00 p.m. (Closed Mondays).

Telephone No. : Burscough 3157/3670.

Brewery : Higsons Brewery Ltd.

Non-Residential

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.00 p.m. to 10.30 p.m.

Sundays 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licenses : Mr. and Mrs. W. Fielding and Miss E. Fielding

In a beautiful parkland setting with its own horse paddock, with one of the oldest Beech trees in Lancashire, this lovely pre-Victorian house built in 1830, provides an air of quiet luxury. With 7 large bedrooms, some with private bath, it can hold 11 guests with bed and breakfast from £3.00 per night inc.

The period dining room also open to non-residents in the evening, provides excellent food for a fixed price of £2.50. One may dine on Guinea Fowl baked with almonds in white wine and cream, Trout Pere Louis flamed in brandy with cream or Stuffed Roast Quail. These are just some of the main course dishes available from the large 4-course menu. The choice of the all fresh food and Cordon Bleu cooking is in the hands of Miss Elizabeth Fielding, who was trained as a teacher, whilst her father looks after the wine cellar, which stocks nearly 30 wines, many vintage and Chateau bottled. Mrs. Fielding who helps create the general smooth running also trains Retriever and Labrador gun-dogs for trials and many prints and pictures of these decorate the rooms.

The Hotel also provides a comprehensive service for weddings and larger parties of up to 90.

Sited on the A586, 9 miles from Preston or Blackpool, St. Michaels on the Wyre, the immediate district, has much to offer from good fishing to a stroll around the very beautiful old church nearby.

Telephone No. : St. Michaels 267.

Brewery : Free House.

Residential.

Licensing Hours : Monday to Sunday non-reserved Dinner 7.30 p.m. to 9.30 p.m. Closed Tuesday.

RIVER WYRE HOTEL



Licensees : Mr. and Mrs. R. C. Dewhurst

Skippool-by-the-Creek with its tales of old smugglers coves, and the Doulton Customs House dating back to 1744, once the hub of the old wind jammer trading ships, are the settings of this large mock-Tudor hotel. Standing by the side of the main A585 Fleetwood Road, it looks out over the River Wyre some 400 yards wide at this point. Run by Mr. Dewhurst and family, it provides a friendly welcome for the weary traveller with a lunchtime menu that ranges from hamburgers to Grilled sirloin of Steak with onions and mushrooms on which one may really eat well or in the evening you may dine in the "Creek Grill", where a selection of 8 starters, 21 main courses and 8 sweets backed by many good wines awaits you.

The Blue Cabin Restaurant in Fleetwood, namely the "Manx Room" also come under the capable care of the Dewhurst family who do outside catering as well and can also provide an excellent Banqueting Room with seating for up to 80 people for wedding and private parties with a choice of 19 menus to suit all occasions. The hotel is also the meeting place of local Round Table and Rotary Clubs.

Telephone No. : Poulton-le-Fylde 3791.

Brewery : Bass Charrington

Licensing Hours : Monday to Saturday 11.00 a.m. to 3.00 p.m. and 6.00 p.m. to 11.00 p.m.
Summer 10.30 p.m.

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensee : Douglas William Dale

This large new club situated on the first floor of the new Arndale Centre, Stretford, only 4 miles from Manchester and less than a mile from the M63 on the main Altrincham Road, welcome visitors through a door framed by two ship's figure heads that could have come straight off an old Trading Schooner.

The inside holds many more delights with the bar in a complete 'South Sea Island' setting with fishing nets, hanging palms, rocky corners and even full outrigger canoe. Just one of the many features is the shimmering dance floor, the special plastic coating makes it look as if you are dancing on the water.

At the 'Captain's Table' the luxuriously furnished dining room which can seat 40, one may sample such exotic dishes as the house specialities of 'Polynesian Chicken' and 'Hawaiian Gammon' or for the less venturesome, simply enjoy a fresh plaice. All this may be washed down with excellent wines from a wide ranging cellar.

For those calling for lunch, there is a well kept cold table with plenty to choose from and no parking worries with the large free car park adjacent.

Tel. 865 1971.

Brewery : Free House.

Non Residential.

Licensing hours : Monday to Saturday : 11.00 a.m. to 3.00 p.m.
and 8.00 p.m. to 2.00 a.m. Sunday 7.30 p.m. to 12 midnight.

SARACEN'S HEAD



Licensee : Mr. Bagnall

"Excellent beer", is only one of the many boasts of the Saracen's Head, Paddock Lane, Warburton, Nr. Lymm. Mr. Bagnall, the licensee keeps his Greenall and Whitley ales in prime fettle. and a popular place to enjoy a leisurely drink is in the Saracen's large beer garden.

The exterior of the inn is almost as fascinating as the quaint interior. The local church will arouse a visitor's interest, and the ancient monuments outside the inn certainly warrant inspection. The inside is a traditional innseeker's dream! Since it was built in 1660 the clientele has undergone a radical (and welcome) change. Dick Turpin is reputed to have slept here, and the inn was a sanctuary of thieves and robbers. The Oak Room is particularly famous.

Parking is no problem. The Saracen Head's large car park can accommodate 200 cars with ease. No coaches, however, are permitted. Warburton Village, in which the inn stands, is worth a chapter in itself, and the nearby Warburton Toll bridge is noted in local guide books.

Tasty bar snacks are available at lunchtimes. Come and linger awhile — and bring your friends.

Telephone No. : Lymm 2051.

Brewery : Greenall Whitley.

Non Residential.

Licensing Hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.
(Fridays and Saturdays : 11.00 a.m. to 3.00 p.m. and
5.30 p.m. to 11.00 p.m.).

Sundays 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Manager : Pat Withers

One cannot miss this elegant large red and white hostelry standing on its corner site in Deansgate, Manchester. Recently modernised (in 1970) it was found that the outside could not be altered due to a preservation order, but the inside beautifully done in split level open plan with old timbers and broken walls to represent an old saw mill. With two bars, the Yarn-n-Half, Sawyers Pit & The Beefers Balcony Restaurant, the Sawyers Arms has many good wines (the largest selection of Draught Sherry in Manchester) and an excellent A la Carte menu. The weary shopper may partake of chilled melon or soup of the day, followed by fried scampi, half roast chicken or speciality of the house, rump, sirloin, or T/Bone steak grilled. This may be topped off with Gaelic or any of the speciality coffees. In the restaurant with its comfortable modern furnishings and lantern lighting children are also made welcome and they can cater for up to 65 people for Weddings and Private Parties. One of the many claims to fame of this old inn is that one time Licensee, Mr. Gosling, ran the famous Manchester "Goslings" Amateur Football Team from there and it has for many years been the meeting place of men from the newspaper trade.

Telephone : 061-834 2133.

Brewery : Schooner Inn (Watney Mann).

Licensing hours : Monday to Saturday 11.00 a.m. to 3.00 p.m. and 5.30 p.m.-10.30 p.m. Friday and Saturday 11 p.m. Sunday 12.00 - 2.00 p.m. and 7.00 p.m. - 10.30 p.m.

ARMS



SEFTON

Licensee : Mr. Gordon Orr Rogers

Overlooking the famous race course and just down the road from Vernons Football Pools, the Sefton is situated at the start of the A59 Preston Road just 3 miles from Liverpool and 6 miles from Ormskirk. In this setting it has had long association with Sport of Kings. Standing for over 100 years at one time the stable lads up for the meeting used to be put up in the out-buildings. Altered in December 1971 to take these in it is now a fine modern hostelry with a large Lounge with sporting prints and comfortable modern leather chairs and a window alcove type vault. It has a good selection of grills and a fine cold table for just 50p. Some of the house specialities are Sole Bonne Femme, Curried Prawns, Coq au Vin and Duckling a la Orange. This is just a sample of the fine a la carte menu, the Sefton can cater for small parties of up to 20.

Good car parking facilities, easy access and friendly efficient service all go to make this a very popular port of call.

Brewery : Higsons.

Licensing Hours : Monday to Saturday, Morning Coffee 10.30 a.m. to 3.00 p.m. and 5.00 to 10.30. Sunday 12 to 2 p.m. and 7.00 to 10.30 p.m.



Licensee : Mr. A. W. R. Carpenter

Built in 1962 at the top of Shadsworth Hill only a mile from Blackburn town centre and not far from the main Bury/Manchester road, the Sett End is one of the large modern public houses, where one can obtain snacks or lunches throughout opening hours. These range from a cheese or steak sandwich to ham and eggs, chicken in the basket and the house speciality of all types of omelet. These are all at very reasonable prices.

The comfortable furnished interior with three bars extrudes an atmosphere of busy joviality which is provided **every night** and Sunday lunchtime in the concert room by a cabaret of both local and well-known personalities.

In one room the Sett End can cater for wedding receptions, retirement parties, etc. for up to 180 people and also welcomes coach and bus parties. It has a large well lit car park.

The rather unusual name Sett End is taken from an old mining term and each of the windows depicts a mining scene from the local collieries.

Telephone No. : Blackburn 62285.

Brewery : Thwaites.

Open : Monday to Saturday 10.30 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m. Late Nights Friday and Saturday 6.00 p.m. to 11.00 p.m. Sunday 12.00 to 2 p.m. and 7.00 p.m. to 10.30 p.m.

SILVER CEILING Restaurant



Proprietors : Mr. and Mrs. Entwistle

Nestling in the heart of the Ribchester Valley 4 miles from Blackburn and 7 miles from Preston, the Old Miles House Farm which was built about the 1700's has now got itself a reputation for good food and a friendly welcome.

Recently taken over by Mr. & Mrs. Entwistle it has been completely redecorated with two-tone carpet, wood panneling, bow windows with gold curtains and high back chairs. It provides a homely atmosphere to go with the home cooking of all the cakes, scones and pastries which grace the high teas for which the restaurant is particularly well-known. These include roast ham, salmon and turkey salads, all for 80p. The evening A La Carte menu caters with such specialities as T/Bone steak and duckling with orange and apple sauce with many good wines.

The comfortable little lounge bar bears the family name in the form of an old railway station name plate supplied by a friend from the now closed Entwistle Station.

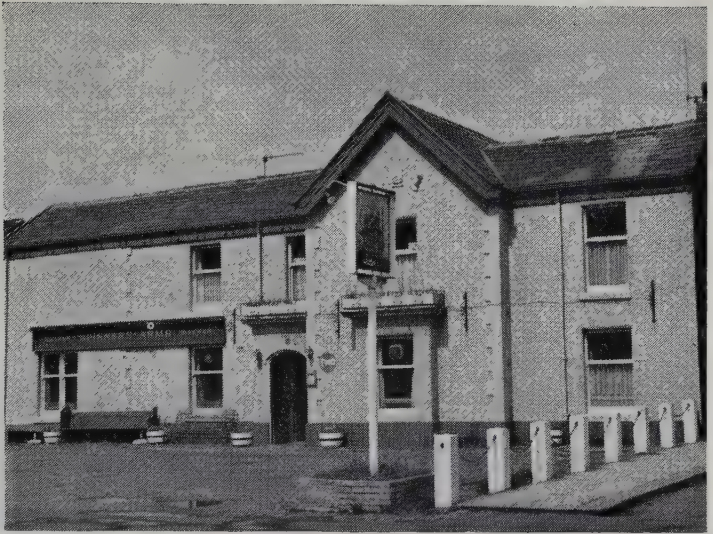
The Silver Ceiling also caters for parties and weddings of 60 to 70 people with menu's from £1, details available on request.

Free House.

Open : Tuesday to Saturday 4.00 to 6.30 p.m. and 7.0 to 9.30 p.m.
Closed Monday.

A R M S

S P I N N E R S



Licensees : Mr. and Mrs. Woodward

Situated on the Bolton Road half a mile from Atherton, seven miles from Wigan and five miles from Bolton, this very popular pub enjoys an unusual clientele. Besides the locals, doctors and solicitors frequent the pub and a football team visits regularly. With these mixed personalities it is certain that one would find a visit interesting.

Built around 1825 and altered two years ago converting four small rooms into a spacious lounge the style is modern blended with old. P.V.C. type leather bench seats are seen along most of the walls, the tables appear to be made of wrought iron with brass top finish. Sabres and Machettes hang from the walls along with cups and shields of the football team, of which the landlord is chairman.

During lunch hours only ploughmans lunches, pasties, pies, soup and coffee are served, where ploughmans lunches are the great favourite with the locals. Emphasis is strongly placed on the variety and professionalism of the clientele to whom the pub owes its happy atmosphere and therefore deserves a special visit.

Telephone : Atherton 2498.

Brewery : Tetley Walker.

No Coaches.

Licensing hours : 11.30 a.m. to 3.30 p.m. & 5.30 p.m. to 10.30 p.m.
11.00 p.m. Friday and Saturday. Sunday 12 noon to 2.00 p.m.
and 7.00 p.m. to 10.30 p.m.

SPINNEY RESTAURANT



Licensees : Mr. and Mrs. R. M. Hunt

Originally built in 1840 as a private house, the interior was completely redesigned in 1968 to provide this delightful licensed restaurant which is situated alongside the A6 at Forton, 6 miles from Lancaster and 12 miles from Preston. It makes a pleasant stopping place with homely gardens and a country atmosphere. It provides high teas and dinner from an a la carte menu which boasts such dishes as Poached Salmon, Gammon and Pineapple, home-cooked ham and the house speciality of 1 to 1½ lb. T-Bone steaks and to go with these, one may chose from 7 appetisers, 6 sweets and over 200 wines. Seating 40 with comfortable modern furniture and white walls and ceiling. The restaurant has some interesting casement windows with stained glass panels which, because of their value, have to be separately insured.

Mr. Peter Hunt, who helps his father to run The Spinney, is also a keen rally driver and some photographs in the bar lounge show him competing in the Welsh and Seven Day rallies.

Local places of interest to visit include the Old Church at Shireshead and of course the beautiful Trough of Bowland.

Please phone for Table Reservation.

Telephone No. : Forton 791254.

Brewery : Free House.

Closed Monday and Tuesday.



Licensees : Loe and Doreen Holroyd

This large red brick house standing on the corner of Broadway and Foxdenton Lane just four miles from Manchester and a mile from the M62, hold many surprises for those who enter within.

Redecorated in April 1972 in red and gold, it is tastefully furnished with leather chairs and bench seats. The walls are decorated with paintings and some copper-plate engravings which were done by one of Mr. Holroyd's customers.

The Sportsman is a must for those lucky enough to be nearby at lunchtimes, with good food at reasonable prices on the menu. Everything from a salad sandwich at 12p to a T-bone steak, sweet and cheese biscuits at £1.05. Though at the moment they are only able to cater for evening snacks, it is hoped to have a dining room seating twenty fitted out at the time of going to press.

Before being rebuilt in the 30's, it was originally known as The Sportsmans Arms and was hardly more than a cottage built about 1800 and standing in farmland which surrounded the beautiful old Georgian Manor — Foxdenton Hall — once famous for its gardens. This now stands about $\frac{1}{2}$ mile away further down Foxdenton Lane.

Tel. 624 1688.

Brewery : Bass Charrington.

Non Residential.

Licensing hours : 11.30 a.m. to 2.30 p.m. and 5.00 p.m. to 10.30 p.m. 11.00 p.m. Fridays and Saturdays. Sundays 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

STRAWBERRY DUCK



Licensee : R. Duxbury

Ask anyone within a five mile radius of the Strawberry Duck and they will gladly direct you to this delightful Inn which is on Overshaws Road, Entwistle, Nr. Bolton. Drive out of Bury on the Tottington Road taking the sign for Edgeworth until you come to the Entwistle sign, then turn left into Hob Lane which takes you right to the door.

Although for 150 years the exterior has retained its original appearance the interior has been greatly improved since Sue and Roger Duxbury took over two years ago, the two cottages next door now being the Restaurant.

The Buckinghamshire Room offers comfortable tapestry seats and solid oak tables. In winter log fires burn in the stone chipping fireplaces, whereas in Summer one may enjoy a cool drink inside, or go out into the pleasant Beer Garden where children are welcome.

The Buckinghamshire Room leads into the dining area where the dark oak dining tables and tapestry seat theme is repeated. To the left is the tastefully decorated Cocktail Bar.

In the somewhat unique restaurant that is lit by original antique copper gas lamps, there are some thirty seats and it is cosy without being cramped. There, one can choose from Ribs of Beef, Large Dover Sole, or the speciality of the menu, "Strawberry Duck" — this is Duckling cooked in Strawberry and Wine sauce or of course you can have something more traditional. Sandwiches or a simple A la Carte lunch are available all week including Sundays.

Telephone : Turton 852013/852924

Non-Residential

Open : 11.30 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m.
(11.00 p.m. Friday and Saturday).

Closed Tuesdays.

Restaurant Supper Extension — last orders 10 p.m.

Free House.



Licensee : Mr. E. Oakes

Overlooked by the hills of the Trough of Bowland right in the centre of the village of Chipping, this quaint old Inn is surrounded by narrow streets and stone cottages. Wandering through one can lose all sense of time. The village and old church of St. Bartholomews are all well worth a weekend visit. Sat on a corner beside the church the Sun Inn has a low dark cosy interior with comfortable furnishings of good leather benches and stools. The small central bar is surrounded by the Entrance Hall on one side and the Lounge on the other with a Darts Room vault off to one side. They also provide sandwiches and bar snacks. Chipping is about 7 miles from Longridge and can be reached from Junction 32 on the M6.

Brewery : Boddingtons'.

Telephone No. : Chipping 206.

Licensing Hours : Monday to Saturday 11.00 a.m. to 3.00 p.m. 5.30 to 10.30. Sunday 12 to 2.00 p.m. and 7.30 p.m. to 10.30 p.m.

LA TAVA RESTAURANT



Situated four miles from Ormskirk, four miles from Southport and in the village of Scarisbrook, La Tava is excellently situated for holidaymakers to the coast who enjoy a high quality foreign cuisine and efficient service.

The restaurant occupies a house which was originally a bungalow. It was converted in 1965 into a restaurant. The ceiling was removed to expose the beams and the roof. The beams are dark against a bright background achieving a farmhouse style. Modern brick pillars acting as supports are one of the attractive features and lying to the left a small stage and dancing square accommodates the resident group Wednesday to Saturday.

The La Tava specialises in Greek and English food with a fully extensive a la carte menu and wide variety of foreign wines. These are impressively served by candlelight. Specialities of the house are noted to be Kebabs and Moussaka.

Miles of lush countryside are the surroundings with Scarisbrook Hall, now a public school for boys and famous old character church.

For those who enjoy sophisticated surroundings and high quality food served with the professional touch, La Tava is certainly the place.

THREE ARROWS INN



Licensee : Lillian Payne

Small but quaint the Three Arrows Inn is located on the picturesque boundary of the Wilton Estate, a position it has held for the last 300 years. Recently it has acquired a new look due to extensive renovations. Inside a new bar has been built within a spacious olde worlde lounge. The large lounge is designed in olde worlde farmhouse style and has a cosy intimate atmosphere. Comprising a 100 year old antique fireplace and numerous curios and antiques enhancing the stone finished walls. Oak beams are a feature here and form a natural part of the Inns construction. In addition, soft glowing lanterns complete the pleasing effect.

Situated 1 mile from Heywood, 4 miles from Rochdale and 1½ from Bury, it was once an old barn used by the local farmers to pay rents to their landlords. The locals still frequent the place but pay only for the service and liquid refreshment that is so considerably provided. Buffet lunches and steak muffins are prepared and go down well with all who partake. Directly behind the Inn is a children's garden, and a beer garden at the front are added amenities during the summer months.

Proud of the fact that Mike Summerbee opened the Inn, this offers a firm footing to being a conversation piece with the locals who add a spice of humour uniquely theirs and contribute to a happy atmosphere.

Telephone No. : 061-764 3125.

Brewery : J. W. Lees.

Non Residential.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 5.00 p.m. to 10.30 p.m.
(11.00 p.m. on Saturdays).

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

Va! Va! Disco ~ DINE



Manager : Mr. Terence Burke

The In place in Bolton is really Way Out. The Va! Va! in Elizabeth House, Back Spring Gardens, Central Bolton was first opened in December 1971, a true Disco with one of the most modern sound systems — "Servo Sound" from Belgium. It has a flossy mod decor with multi-coloured perspex screens etc., and a two-tone quartz tile floor.

Behind mirrored pillars are cosy alcoves with roller foam seats and low tables, all this is lit with a unique system of running lights and flashing "Strobes." While enjoying a drink from either of the two large bars, one can dine from a snack menu of steak, eggs, chips, peas or chicken, and with a house special of a Monte Frank special.

This truly grand split level disco, has a small separate Restaurant/Snack bar and can cater for small weddings and private parties by appointment.

Telephone : Bolton 34608 and 34014.

Open : Monday to Friday Lunch 12.30 p.m. to 2.00 p.m. Monday, Tuesday and Wednesday 8.00 p.m. to 12.00 midnight. Thursday, Friday, and Saturday 8.00 p.m. to 12.00 p.m. Closed all day Sunday.

WHITE

W H I T E



Licensee : Richard K. Jones

With a date stone at the front saying 1707, it belies the much older origins that lie behind this old Inn that nestles in the centre of Ribchester Village which takes its name from the River Ribble and Ribchester Valley at the head of which it lies. At one time a Roman settlement this beautiful old village supports an excellent museum. The White Bull itself has cellars that date back to Roman times and was mentioned in a Chronical of the 1830s as possibly being the site of an old Roman Temple. However, when historians came to look for the alter in the 1880s they could not trace it as there had been much blocking of old doorways and alterations.

But nowadays, this old Inn with its much varied history provides a welcoming stopping place for the weary traveller with Richard, its friendly landlord, busy behind the Bar dispensing hot bar snacks such as Beef Burgers, Home Made Steak Pie and Duckling, also with basket meals of Chicken and Scampi, a good selection of sandwiches and small fresh Lancashire cheeses. Another popular feature of this Inn is the famous Garstang Morris Dancers who sometimes rehearse there.

Catering for parties of up to 35 and with special features like the Roman Pillars that support the porch, the old mounting block and the locally hand carved "White Bull" Inn Sign.

This old Inn is well worth a call.

Tel. 025-484 303.

Brewery : A Whitbread House.

Licensing hours: Monday to Saturday 11 a.m. to 3 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m. Sunday 12 noon to 2 p.m. and 7 p.m. to 10.30 p.m.

WHITE HORSE INN



Licensee : Mrs. E. Rankilor

Nestled in a most enchanting part of Helmshore in the Rossendale area $1\frac{1}{2}$ miles from Haslington, at the junction of Free Lane and the Bury—Blackburn road, this old and inviting building offers a warm welcome and efficient service.

Extended and rebuilt 10 years ago it presents a rather modern but comfortable outlook. The largest bar — The Stallion — features a statue of a rearing white horse.

Much emphasis is placed on the Chase Grill which features an open grill unit below which a refrigerator displays locally killed meat for the customers choice. Brass moulds ornate the wall and a Welsh dresser adding the finishing touch. An 'A la Carte' menu is available morning and night, except Saturday mornings, based on grills, steaks and fish, accompanied by an extensive wine list. Cold snacks and sirloin steak is served in the downstairs bar. A newly acquired organist plays most nights except Saturdays. A museum is situated on the nearby Moors at Mulberry Tor and is the only one of its kind in Britain. Helmshore being a product of the Industrial Revolution, it is ideally situated to display and put to work the early textile machinery of the 18th century.

A Well exists behind the Inn, supposedly called Robin Hood's Well where Kings and Princes watered their horses. In addition, the grounds on which the Inn stood were once a 14th century Deer Park.

Telephone No. : Rossendale 3873.

Brewery : Whitbreads.

Non Residential.

Licensing Hours : 11.30 a.m. to 3.00 p.m. and 6.00 p.m. to 10.30 p.m.

(11.00 p.m. Fridays and Saturdays).

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.

The Grill Room has one hour's supper extension.

WHITE HOUSE HOTEL



The White House was aptly named, not only for its gleaming whitewashed walls which could once be seen from the distance of Rochdale (the exterior has since been sandblasted, baring its ancient stone face), but for the winter snows it has seen: in 1947 it was snowed in for nine weeks, and for four weeks in 1953. Modern communications and better roads have changed that image, however, and now the White House Hotel is a regular pilgrimage for businessmen seeking an excellent lunch at a reasonable price, and for inn seekers who know how worthwhile the welcome of Raymond and Margaret Jackson, the inn's host and hostess, can be.

This hostelry, which was built in 1671, was formerly called The Coach and Horses until about 1820, and was an old coaching stage for the Halifax to Rochdale run. The 250 mile long footpath from Derbyshire to Scotland — the Pennine Way — passes its door, and a Roman road runs for a way just south of the inn. Ramblers or motorists, standing at its doors, can enjoy some of the freshest ozone in the country, and give themselves an instant appetite for the varied menu which is offered.

A large selection of wines and spirits at reasonable prices are available, with no fewer than 36 different varieties of whisky to choose from. Watney Mann/Wilson beers are well kept by Mr. Jackson; good internal fortification for the five mile homeward trip to Rochdale, or eleven miles to Halifax.

Party bookings to the White House Hotel are welcomed by appointment.

Licensing Hours : 11.00 a.m. to 2.30 p.m. and 5.00 p.m. to 10.30 p.m.
(Fridays and Saturdays 11.00 p.m.).

Sunday 12 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Proprietors and Hosts : Harry Gledhill and John Mercer.

This large white restaurant, set back from the A676 Bradshaw Road at Turton, four miles from Bolton and Bury, only eleven from Blackburn, boast's the friendliest atmosphere in the north. Taken over about two years ago by Harry Gledhill and John Mercer (who both have many years of World Wide catering experience), It now provides excellent food from a vast a la carte menu of over 10 starters, 7 fish courses of which Scampi a la King (poached in rich white wine sauce with Paprika) is just one. Chef's specialities that change with the seasons include Boeuf Bourguinone (Point End Fillet Steak in rich Burgundy Sauce) and House specialities such as Coq Au Vin (Chicken in Red Wine Sauce with a garnish of Button Mushrooms, Onions and lardens of Bacon) are just two of the many main courses available. There is also a good selection of both Sweets and Coffees, with many fine vintage and chateau bottled wines and liqueurs. On Sundays there is a special family lunch, Table D'Hote and 3.00 p.m. till 6.00 p.m. A la Carte High tea. With its beautiful countryside vista and setting, it makes the ideal place for Wedding Receptions and Parties in which both Harry and John take special pride and can cater in two rooms for up to 140. Every Saturday night there is a Dinner Dance and Wednesday night is cabaret night.

Telephone : Turton 852475.

Free House.

Open Tuesday to Friday 12.00 - 2 p.m. and 6.30 p.m. to 10 p.m.
 Saturday Evening 6.00 p.m. to midnight. Sunday 12.00 to
 2.00 p.m., 3.00 p.m. to 6.00 p.m. and 6.30 p.m. to 9.30 p.m.
 Wednesday 6.00 p.m. to midnight Closed all day Monday.

HOUSE

WITHNELL



Licensees : Mr. and Mrs. Manfrin

A Regal old Georgian House set in its own gardens and looking supremely stately with its regency styling which has remained unchanged over the years.

Withnell House, now a residential Hotel has six double bedrooms available for hire all with excellent facilities, central heating and all mod. cons.

The Restaurant boasts an extensive range of both hot and cold starters and a full A la Carte menu of exceedingly high class English and Italian food that is complimented by a variety of good wines, either by the bottle or glass.

Withnell House, Withnell, Nr. Chorley, stands just off the main A674 Chorley-Blackburn road (Blackburn 4½ miles, Chorley 3½ miles). It is ten minutes from Junction 8 on the M61 and only 10 miles from both Preston and Bolton and only 25 miles from Manchester.

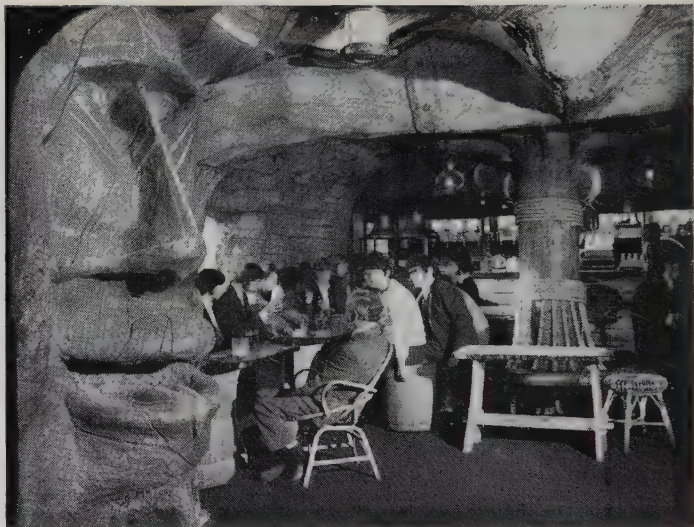
Residential.

Brewery : Free House.

Telephone : Brinscall 830341.

Licensing hours : Monday to Saturday 12.00 noon to 2.30 p.m.
and 6.00 p.m. to 11.00 p.m. 12.30 a.m. on Saturdays.

THE WRECKER



Innkeepers : Dave and Jean Yates

Based on a shipwreck theme, with the centre mast running through two split level floors, The Wrecker is a most unusually designed Inn. Its escapist South Seas decor makes for fun and relaxation for all ages. There is the Polynesian Bar, The Treetop Bar and three other bars all dotted about this carefully planned, delightfully haphazard pub which has something to suit everybody. Oh! yes — you can also drink in the "Crow's Nest"!

Where the Wrecker scores heavily is in its food. This is something in quality and value which places it well to the forefront of licensed house catering. Hot and cold meals are served at lunch-times at a modest 30p to 45p for a main item and the menu is changed every day. In the evenings there are hot and cold snacks, scampi and chips, succulent beefburgers and a variety of mouth watering curries.

There's something always happening at "The Wrecker". It might be a "Miss Wrecker" competition. It might be glamorous "Go Go" girls — a group or dee-jay perhaps? But life is never dull. It is never allowed to be. The latest idea is to have one floor aimed exclusively at the younger set with discotheque dancing.

Situated in Victoria Avenue, Blackley, Manchester 9, which is 3 miles north of Manchester itself, the M62 is five minutes away, Rochdale is 6 miles and Middleton 1.

Telephone : 061-740 4168.

Brewery : Watneys.

Not Residential.

Licensing hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m.

Friday and Saturday 11.00 p.m. closing.

Sunday 12.00 noon to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



Licensees : Mr. and Mrs. Robert G. Driver

High on the Moors (Approx. 800 ft. above sea level), 3 miles out of Bolton on the Belmont Road, the Wrights Arms is steeped in history. Originally built as a farm by the land-owning Wright family over 140 years ago, it has been the site of many Sheep Sales. The Inn sign is taken from the family coat of arms.

Brought right up to date about five years ago it was completely gutted and the interior re-designed. With a decor of mediaeval panelling, Brasses & Copper Top Bar and Tables, the high-back Chairs and Leather Bench Furnishings give one that nice cosy feeling.

Occasional visitors include shooting parties from the Moors and the Anglehart Hunt.

Outside one may sit under gay umbrellas and enjoy a drink while looking up to the Winter Hill TV Transmitter. For those lucky enough to be passing at Lunchtime it has two large Car Parks and provides both Bar Snacks and Ploughman's Lunches at reasonable prices.

Brewery : A Tetley House.

Licensing hours : 11.00 a.m. to 3.00 p.m. and 5.30 p.m. to 10.30 p.m. Friday and Saturday 11 p.m.

Sunday 12.00 to 2.00 p.m. and 7.00 p.m. to 10.30 p.m.



FOOD AND

Whether you are in a restaurant or at home entertaining a group of friends, the business of choosing the right drink with the right food can sometimes be a problem.

It shouldn't be. There is no reason why you should not have whatever drink you fancy with your food. The choice is yours and it is wide. Resist the temptation to follow the advice of self-appointed gourmets and wine snobs.

But it naturally follows that a sensible choice can make the world of difference to the enjoyment of any dish. Some drinks do tend to suit certain types of dishes, although the list is by no means as limited or specialised as some would have you believe.

The sole reason for drinking and eating is, surely, to derive the greatest amount of pleasure from doing both. There is nothing snobbish about having those drinks which, over the years have blended excellently with special foods.

Remember the simple rules (just about the only ones you need bother about): white wines with fish or sea-food dish. Red with butcher's meat. Red with game. Optional with poultry. And if you are on the Continent, sweet is usually served after the cheese—the reverse of this country.

It is suggested that one does not have a wine with a salad, hors d'oeuvre or anything that is dressed with vinegar. This is plain commonsense for wine and vinegar simply do not go together; both the taste of your wine and your food will be blunted.

But there are no laws to prevent you drinking a wine with your salad if you want to. Personal taste can be very revealing, but there is no argument against it.

Almost all types of drink can be successfully married with food. The scope is unending, providing you allow commonsense selection to be your guide rather than the so-called rules and regulations.

The wine waiter is there to help you in a restaurant. If you want a wine but cannot decide which one to have, he will be happy to assist.

DRINKS



A good wine waiter will bring your wine with your food and he will serve the wine in a large glass, partly filled, rather than a small glass filled to the brim. The idea is that you must sip it before it is served to your guests.

Even if you know really little about wines and the subtle flavours, take your time and taste it (don't swallow all of it back in one gulp!). If it is to your liking—and it invariably will be!—give him the go ahead to serve. Similarly, if it does taste a little bit “odd” or “raw” even to your inexperienced palate, tell him so.

You do not have to have a whole bottle (or half) with your meal. Many people prefer just a single glass of wine, and if the restaurateur or innkeeper sells wines by the glass, take full advantage of this useful service.

It also provides the opportunity to try many different wines with different foods at a reasonable cost.

The recognised order of drinks with any major meal goes like this: an aperitif before, to pep up and stimulate your appetite; a wine (or wines) with the food, to make your enjoyment of it all the more memorable; a dessert wine to follow the sweet and finally, a brandy or liqueur with the coffee.

But your aperitif, according to whatever meal you are able to have, does not have to be the traditional sherry. It may be a cocktail or even a strong, medium pale, dry beer, or an ice-cold lager—all of which have the happy knack of sharpening the appetite and freshening the palate.

Imagine that you are about to begin a delicious full-course meal and you are uncertain as to the best selection of drinks. Perhaps this feature will be your guide.

It has been divided into the main recognised courses of any meal: aperitifs, soups or hors d'oeuvre, fish, meats, sweets, cheese and/or nuts, coffee. These, in turn have been further subdivided into various drink headings from which you may select a drink that appeals to you.

APERITIFS

BEER

Your own particular favourite among the range of light, strong or medium strong ales. Or a good dry lager beer. But don't have a full tumbler: a 6 oz. goblet is sufficient. No sense in feeling bloated before your start.

SPIRITS

Plenty of intelligent people like a spirit (neat or with soda or tonic) before a meal, but much more popular are the spirit-based cocktails (especially the Dry Martini) which are good stimulants for jaded appetites.

CIDER

Some people like a small cider before their meals, and cider does blend remarkably well with wines, spirits, liqueurs and aromatic bitters. Cider, dry gin and a good dash of **Angostura** is a pleasing before-lunch cocktail. Then there are the wine-like still vintage ciders (**Merrydown Apple Wine**, for example), which are admirable aperitifs, with a tonic or dash of gin.

WINES

By far the most distinguished aperitif is **Sherry**, served in a tulip shaped glass (or the more popular schooner) but not chilled. Choices range from dry or medium dry. Remember, sherry resists tobacco smoke, and enhances the other wines it serves to introduce.

Other appetite creators include a **Dry or White Tawny Port**, **Madeira or Vermouth**. **Champagne** can start a meal (and continue right through it) as can a variety of dry light wines (and sparkling) from any of the big producing countries.

This is a good opportunity to say a word or two about the best temperatures at which wines are served. Red wines are usually served at room temperature and for this reason are often placed in the room some three hours before a meal. White wines are served cold or chilled and Rose wines may be chilled or at room temperature according to the weather. Champagne and sparkling wines are slightly chilled.

SOUPS, HORS D'OEUVRE

BEER

According to whether the soups are thick, medium or clear, most light and dry beers and lagers are suitable. Generally speaking, dishes served with vinegar, horseradish, pickles or sauces are best accompanied by beers or lagers.

WINES

Dry or Medium Dry Sherry, Madeira or Marsala, Dry White Wines and, of course, **Champagne**, are all deliciously complimentary to clear soups. But do not drink wine with salads or hors d'oeuvre or anything dressed with vinegar, although providing the hors d'oeuvre is minus vinegar or eggs, a light and dry sherry is a good companion.

FISH

BEER

I do not suggest any beer with fish, but if you like, try a cool lager. I have always found that no beer gives the right impression with fish, or, come to that, anything rich in garlic or curry.

However, with oysters, it is a different story. There is a tradition about **Guinness** and oysters (or, a well-bred lager). Fork up the oyster raw from its shell, pop it into your mouth followed by a thin slice of brown bread and butter. For extra flavour pour a dry white wine over the oysters thirty minutes before serving. As they are alive they 'digest' the wine and at the same time 'cleanse' themselves.

CIDER

You can try a small cider with fish. A sweet, sparkling one would seem to be best. However, the vintage apple wine is also delicious.

WINES

With oysters, lobster, shell-fish and any other fish, almost any dry white wine of your choice, or Champagne. Also excellent: chilled **White Bordeaux** wines, **White Burgundy** wines, **Alsatian** wines, **Hock**, **Moselle**, etc. With the more "sophisticated" fish, such as turbot with cream sauce, fillet of sole, and so on, dry and medium dry white wines, or great sweet white wines.

SPIRITS

There is a notion that you must not have oysters on top of gin. But it is only a notion. Many people seem to enjoy gin with their oysters, although you may prefer to give spirits a miss during this early course.

MEATS

BEER

Beer goes down very well indeed with all kinds of meats: red and white. A half pint of draught beer or a medium strong pale ale is much fancied for beef, steaks, chops, duck, goose, turkey and other game. Whilst for the lighter, more delicate meats such as chicken, lamb, veal, pork, etc., try a larger or strong light ale. If in doubt, lager is always a safe bet for the meat dish.

CIDER

Is an admirable accompaniment to most meat dishes, including pork, turkey and goose. After all, it is only apples.

WINES

Red wines with meat—that's the advice of the experts, and whilst we have been stressing in this feature that you must be adventurous, you cannot go wrong if you adhere to this formula. However, there are many white wines which are excellent supplements to meats: **White Burgundy** or **Hock**, to name only two.

With white meat roasts, and poultry, have a **Claret**, or at least, a generous red wine, not too full bodied.

With red meat roasts, game and venison, try a strong, full aromatic red wine, such as a **Burgundy**.

Alternatively, you might prefer to remain on Champagne or a Rosé wine.

DESSERTS

BEER

If you have selected a very sweet dish or acid fruits, don't bother with beer. But with puddings, pies or tarts, try a sweet stout or a sweet, mild brown ale.

WINES

Wines and sweet do not readily go together, but some like

to choose either a sweet white wine, sweet sherry, **Madeira** or **Marsala**. Mostly we like **Champagne** !

CHEESE, NUTS

BEER

Many of the popular English cheeses go down deliciously with a glass of beer. **Cheddar**, **Cheshire**, **Leicester** and **Sage Derby** especially. Try a good, medium-strength beer, or a half pint of best bitter, lager or even a strong stout.

CIDER

Dry or sweet, it gives zest to cheese in much the same way as beer.

WINES

Have a good dessert wine, and, if your pocket can go to it, buy a good **Vintage** or **Tawny Port**. But the less expensive **Ruby Port** is also good. And don't forget **Madeira**, **Marsala** or a **Sweet Sherry**.

You get more subtle enjoyment at this stage of your meal if you choose your cheese with equal care.

Certain cheeses and wines might well have been "made for each other," like **Stilton** with port, nuts and raisins; **Camembert** with crusty French bread, **Claret** or **Burgundy** or sipped in dry white wine; **Gruyere** with a **White Burgundy**; **Chevre** with a dry red or Rosé wine; **Pont l'Eveque** with any red wine.

Our own favourite is **Brle** with a **Claret**.

AFTER THE MEAL COFFEE

Preferably 'Café filtre' served black or with cream. May also incorporate spirits or liqueur with a pure cream head. Gaelic coffee (Irish whiskey), Café Royale (Brandy), Cossack Coffee (Vodka), Highland Coffee (Drambuie), etc.

BEER

Drink your coffee first, then down your favourite strong ale or export lager in a 6 oz. goblet.

WINES

A good vintage port or Hungarian **Tokay**.

SPIRITS

Brandy is the after-meal spirit of many. Make it last, savour its bouquet with frequent sniffs and don't swallow it down recklessly: keep it in your mouth, feeling its warm glow. It is a royal finale to any meal, big or small.

It is interesting to note the growing habit of having a whisky (with plenty of ice and soda) in place of a **Brandy** or **Liqueurs**. Many favour the subtle taste of Irish whisky for this role and claim it aids the digestion.

LIQUEURS

Traditional after-meal with coffee drink. There is a tremendous range from which to choose perhaps the most fancied include **Benedictine**, **Drambuie**, **Chartreuse** and **Calvados**.

Then there are the various **liqueur Brandies**, all of which are most suitable for this stage of your meal. Many people pour their liqueur into their coffee, but we much prefer to take alternate sips of both.

know your

DRINKS

APERITIFS

Appetite rousers which are invariably made of aromatised wines or liqueurs.

In Britain, **Sherry** is the most popular aperitif. It cleanses the palate, sharpens the appetite and enhances the other wines it serves to introduce. Sherry alone among wines is quite unaffected by tobacco; you may enjoy a cigar or cigarette without fear of impairing the flavour.

Next most popular aperitifs are **Vermouth** and **Dubonnet**. Vermouth is a wine to which plants, herbs and spices have been added. Traditionally, French Vermouths are white and dry; Italian Vermouths are red and sweet.

Dubonnet is a selected liqueur wine to which quinine has been added. French or Italian (called **It**), it can be used neat as an aperitif or mixed with other drinks.

BEER

Beer is Britain's national drink, and is the general term used to describe **ale**, **porter**, **mead**, **stout**, **lager**.

First mention of beer was found scratched on a six thousand year old clay tablet in Mesopotamia. Nevertheless, it was the Britons who popularised it, and Caesar's invading armies found the ancient Britons had long since been brewing a barley-wheat concoction and thriving on it.

Beer is brewed from malted barley, dried in a kiln. It is then crushed, mixed with hot water and boiled with hops before being cooled. Fermentation is obtained by the addition of yeast.

The various types of beer and its degrees of strength are brought about by the additional processes.

Brown ale comes when the malt is heated in the kiln until it turns brown. For **stout**, the malt is roasted until it is almost black.

Different shades of beer are obtained by the use of caramel.

Lager beer undergoes a special type of process (see separate heading under 'L').

Mead has its origins in Cornwall and is basically made from fermenting honey with water plus the addition of spices and herbs.

Originally used to celebrate weddings, it was responsible for creating the expression **honeymoon** (celebration with the honey-wine).

Porter gets its name, according to the eighteenth century Dr. Ashe, from the men who used to drink it. Round about 1730, the three most popular beers one could buy were beer itself, ale and "tuppenny." As the porters from London's markets began asking for a flagon comprised of a third of each of these drinks, a brewer invented "Porter" which combined all three qualities.

Beer is put into dark bottles because it is affected by light (light ales more readily than brown). Bottles should be kept out of the sun's rays, preferably in a dark, cool cupboard or cellar.

Some light ales and all lagers may be put into a refrigerator, but beer will quickly become cloudy when iced. You should try to serve beers at the following temperatures: light ales at 50-55 deg. F., brown ales and stouts at 55 deg. F. **Guinness** and stronger beers about 60 deg. F. Lagers at 40-45 deg. F.

BITTERS

Are blended aromatic or fruit substances with wine or spirit, and used to flavour (and give aroma) to other drinks.

They are not to be confused with **bitter** a popular form of draught beer.

Unlike America, where the cocktail is in tremendous demand, Britain is not so cocktail conscious and, because bitters have become an integral part of the cocktail, they are under-used and not always properly understood.

But most people will have heard of **Angostura**, a name taken from the Venezuelan city now known as Ciudad Bolivar. In 1875 the business moved to Trinidad where it has remained.

What is Angostura? Prunes crushed with their stones, cinchona bark, cinnamon, cloves, mace and nutmeg, dried lemon and orange peel in a base of rum.

BRANDY

Brandy is a spirit which results from the distillation of wine. When distilled, the brandy is matured in old casks, blended to the style of the various well-known brands, then reduced to the appropriate strength by the addition of distilled water.

The finest of all brandies is known simply as **Cognac**, which comes exclusively from the district of Cognac, some 250 miles from Paris where the best brandy grapes are grown. Only a brandy from this area may be called Cognac, a designation which is strictly controlled by the French Government.

The Cognac district itself is sub-divided into six areas. The vintages from each area vary from year to year, but only the finest ever go into a Cognac bottle.

Contrary to popular belief, brandy does not improve in bottle, so that very old brandies which have been bottled for many years are usually no better—and may often be worse;—than when originally bottled. The age in cask of a brandy is the important feature.

The younger brandies are often denoted by stars (***). **One-star** is about 3-4 years old; **two-star** is about 5-6 years old; **three-star**, 7-10 years.

Older brandies are marked: V.O. (**Very Old**) about 12-15 years; V.S.O. (**Very Superior Old**) about 15-20 years, and V.S.O.P. (**Very Superior Old Pale**) about 25-30 years.

But these symbols are not official standards of age, rather they indicate the age of the brandy in cask before bottling.

Brandy came to us by accident well over 400 years ago when the farmers of Charente—a French county west of the Bay of Biscay—were shown by a travelling Dutch apothecary how to boil wine and condense the vapour into **brandjwyn** (Dutch for **burned wine**). Over the years this became, simply, brandy.

Best way to drink brandy is with an inverted shaped glass which retains the bouquet. It should be large enough to be warmed in the palm of your hand to help release the natural fragrance.

There are **apple brandies**, **cherry brandies**, **apricot brandies** and **peach brandies** in which the basic ingredient is the fruit in the name. These are liqueurs which have been matured longer in wood.

COCKTAIL

The British prefer an aperitif before dinner, the Americans prefer a cocktail and, in actual fact, a cocktail is merely a spirited appetiser (an aperitif being wine based).

The cocktail, it is said, originated in America and the story goes that it was in colonial days when a barmaid named Betty Flanagan mixed a special brew for the American soldiers. She put bird's feathers in it for decoration. There happened to be a French soldier present who, once he had tasted Betty's mixture, jumped to his feet and cried, "**Vive le coq's tail!**" So the cocktail was born.

CIDER

(Or cyder) is, briefly, the fermented juice of specially grown apples, the main areas of production in this country being the counties of Hereford, Worcester, Gloucester, Monmouth, Somerset, Devon, Norfolk, Suffolk and Kent.

The apples are washed and pressed into pulp and the resultant juice is pumped into vats. Here a yeast starter is added before the juice is allowed to ferment. This process in which the yeast converts the apple sugar into alcohol takes about two to three weeks.

Cider comes from the German **Zider** and when first made in Britain (about A.D. 1284) was called wine. There is also champagne perry and pomagne champagne, both sparkling variations of the main process.

And also vintage cider which is a white wine in the truest sense (dry or sweet).

GIN

This is a Dutch creation originally called **Genievre** by the French (their word for Juniper) which the Dutch corrupted to **Geneva** and the English shortened to **gin**.

Gin is 100 per cent pure grain spirit flavoured with Juniper berries. Some gins are made from molasses spirit, but gin is traditionally distilled from grain. It is not fully matured, there is no object in it; it does not need the purification by ageing nor would it benefit from it.

However, some gins are rested in cask for mellowing and these obtain the golden colour of whisky.

Clear gin is the basic ingredient of many of the best cocktails, more especially the **Dry Martini**; whilst the **Gin-and-tonic** is the standby of many.

Though invented by the Dutch, the British popularised gin and it spread so rapidly here and was so cheap to produce that one manufacturer advertised: "Drunk for a penny, dead drunk for tuppence." A duty was imposed on gin in 1736 because "the poor could intoxicate themselves and be disabled from labour for one penny."

LAGER

To many—more especially Europeans and Americans—lager means beer, and, indeed, lager is beer which has undergone a special process. The Germans started it and its name comes from their **Lager** meaning a **store**.

And therein lies part of the secret of larger's subtle difference from ordinary light ale. During fermentation, best lager is "stored" or matured in low temperatures for anything between six to nine months. The process it undergoes is the exact reversal to that of beer.

Called "bottom fermentation," the yeast works upwards from the bottom, taking much longer than normal. Thus lager is a strong filter-clean beer, with its own characteristic flavour and is best served cold.

Whilst most European countries (including Britain) and the Americans produce lager, this cool drink is always associated with the Danes who do not share the growing taste for wines. It is their national drink.

LIQUEURS

(Sometimes called cordials) are alcoholic beverages sweetened and flavoured with aromatic substances, intimately mixed.

There are scores of different types of liqueurs. Among the best known are **Advocaat**, **Apricot Brandy**, **Benedictine**, **Calvados**, **Chartreuse**, **Cherry Brandy**, **Cointreau**, **Crème de Menthe**, **Curacao**, **Drambuie**, **Kummel**, **Maraschino** and **Peach Brandy**.

Almost all liqueurs are made outside of Britain, but there are some notable exceptions, Grant's **Morella Cherry Brandy** being one.

In the majority of cases, the recipes are closely guarded secrets of the firms, many of whom have been making them for centuries.

Religious orders are great liqueur makers. Benedictine, for example, is brandy-based and mixed at the Benedictine Monastery at Fécamp in France. It has been since the 16th century. And

Chartreuse (green and yellow) was originally made by the Carthusian monks at La Grande Chartreuse Monastery in France.

PORT

This is a "fortified" wine, but it has been placed apart from the special wine section elsewhere in this edition because of its very special character and appeal.

Made from grapes grown in the upper reaches of the Douro River in Portugal, no wine may be called Port in Britain unless it specifically comes from this region. This is enforced by law.

Main classes of port, are :

Ruby—dark in colour, medium sweet, usually fairly young.

Tawny—lighter in colour, having matured longer in cask.

Vintage—a port of one specially good year, bottled two years after it is made and matured in bottle. During maturation, it develops a crust and it is necessary to decant before using.

Crusted—an aged wine matured partly in cask, partly in bottle. Develops crust ; needs decanting.

White—from white grapes. These are all matured in cask and may be sweet or dry. It is the one exception to the rule that black grapes be used for port making.

RUM

We readily associate rum with the West Indies, Cuba, pirates (yo ho ho and a bottle of rum!) and the British Navy.

It is not known for sure how it got its name, but is thought to have derived from **saacharam** (sugar in Latin), for rum is a spirit obtained by a by-product of the manufacture of sugar-cane. It is, in fact, distilled from fermented molasses or cane sugar.

Colourless when distilled, it gets its rich tan from maturing in cask (three years) or by the addition of caramel.

There are light rums (both in colour and strength) and dark, thick rums. The former, in the main, come from Trinidad and Cuba. The latter, mostly from Jamaica.

It is a drink which grew up in those countries where sugar is a leading industry and was quickly adopted by sea-traders, pirates and later, the navies of the world.

SHERRY

Genuine and original sherry comes only from Spain, although today, there are many wines of a similar type coming from a dozen other countries.

Spanish sherry is a blended wine, strengthened with Spanish brandy, made in a limited area around Jerez de la Frontera in the South-west of Spain. By British law, any sherry which is not from Spain, must have the name of the country of origin on the label. i.e. South African Sherry, Australian Sherry, etc.

The principle types of Spanish sherry are :

Manzanilla—pale, very dry, matured at San Lucar de Barameda on the mouth of the River Guadalquivir.

Fino—dry, pale wine with a light, subtle bouquet (also called Palmas).

Amontillado—a full, slightly nutty wine which has developed with age from a Fino.

Oloroso—these are all sherries developed from the original dry Spanish Oloroso, sweetened and coloured to individual taste. Generally speaking, the darker the colour, the sweeter the sherry. This group also includes the Raya, which is a full-blooded Oloroso, rather coarser than the Oloroso and not such a clean bouquet.

Amoroso—a medium sweet wine, similar in style to an Oloroso.

Brown—dark and nutty, sweet and full. Made by blending Oloroso with expensive sweetening and color wine.

In hot weather, dry sherries are much improved by slightly chilling.

VODKA

Popularly known as the "James Bond Drink". This Russian or Polish spirit is made from a fermented mash of wheat to which a little malt is added.

The best vodka is Russian, although there are a great many vodkas in Britain which do not come from the Soviet Union at all.

If you want the genuine stuff, watch out for "produce of the U.S.S.R." on the label.

The best vodkas distributed in Britain, are produced according to a recipe approved by Peter the Great in the 17th-18th century and only pure grain alcohol is used, to which is added the mellowed water of Leningrad. Its production, coupled with its filtration through quartz sand and birchcoal give it a taste and character unequalled by vodka produced anywhere else in the world.

It is invariably drunk neat before meals, but is an excellent mixer. Colourless, it is one of the few drinks which does not leave a noticeable smell on the breath.

WHISKY

Or as the Irish and Americans spell it, whiskey. **Scotch** is the best known of all the whisky families (**Irish, Bourbon, Rye**, etc.) and it derives its exclusive flavour from the natural abundance of all that is best in its correct manufacture: ideal climate, excellent barley and the perfect, soft, cool waters of the green Highland streams.

These attributes cannot be imitated elsewhere in the world, and add to them the secrets of distilling, maturing and blending, little wonder that the contraction "Scotch" is far from an insult to the Scottish.

Scotch is produced from the distillation of a fermented starchy grain. A complicated process, we need only know that when the malted barley is dried over a peat fire, it is the smoke from the peat which gives Scotch its inimitable "slightly smoked" flavour.

By law, Scotch can only come from Scotland and must have matured in cask for at least three years. In much the same way as brandy, it does not necessarily improve in bottle; it is the age in cask which is the telling factor. Experts claim that whisky matured for ten years is the best of all.

WINE for Slimmers and Diabetics

Harveys of Bristol, shippers of the best selling sherry in the world, Bristol Cream, have been trading in fine wines since the end of the 18th century. Queen Victoria granted them a Royal Warrant for the supply of table wines, an honour they have held throughout all subsequent reigns.

Some years ago Harveys added to their reputation by publishing a unique wine list which helped wine lovers who were also diabetics. This list contains a comprehensive selection of wines which have been officially approved as suitable for Britain's 250,000+ known diabetics. It ends years of hesitation about wine drinking among diabetics by listing 30 table and fortified wines with a sugar content of less than 0.3%, as well as many spirits.

The list also brings good news for Britain's army of slimmers. Calorie values are quoted in all cases, and although primarily designed for diabetics the list will prove a valuable aid to those on weight reducing diets.

Most diabetics—and slimmers—tend to think that most alcoholic drink is out of the question, but this list shows that it is still possible to enjoy alcohol in moderation. Beer is banned to diabetics, so it is possible that the list may introduce former beer drinkers to the pleasures of wine.

All tastes and pockets are catered for, from the epicure who may fancy the vintage Claret at £2.38 to the man who merely wants "something to drink with a meal". There are 12 wines costing less than 80p and 12 in the price range between 80p and £1.40.

The list is made up of 3 Sherries, 7 Clarets, 1 White Bordeaux, 7 Red Burgundies, 5 White Burgundies, 1 Loire wine, 2 Alsatian

wines, 1 Portuguese, and 1 Spanish table wine. Whisky, Vodka and Gin are also featured.

A foreword to the list (first edition) was contributed by a doctor who himself is a diabetic. He wrote: "I enjoyed wine before I developed diabetes, and have continued to enjoy it ever since then."

There are, however, some points to be borne in mind for the diabetic who wishes to drink wine. First, especially for those on a low carbohydrate or low calorie diet, the sugar content and the total calorie content of the wine must be taken into account.

The wines listed in this price list have such a low sugar content that most diabetics can ignore it, if the wines are drunk in moderation.

Two ordinary glasses of a wine containing 0.4% sugar will only contribute 1 gm. of sugar to the diet, an amount that can be ignored. The calories are contributed by the alcohol as well as by the sugar and those diabetics who are on a reducing diet must count the calories as part of their daily diet."

The doctor pointed out that the symptoms of alcoholic intoxication and hypoglycaemia are indistinguishable.

"I have on three occasions found myself strangely affected by only moderate amounts of alcohol" he wrote, "on each occasion taking three or four lumps of sugar has restored me to complete sobriety within ten minutes. The diabetic who feels tipsy after drinking a little wine should always eat sugar immediately. This is really the only hazard. Alcohol is a dilator of the blood vessels (we talk of people being 'flushed with wine') and some patients with arterial disease of the leg—a complication of diabetes—are often advised, with good reason, to take a little alcohol to improve the circulation.

The important thing, of course, is moderation. The whole secret of the diabetic life is careful control. The good diabetic can drink small quantities of wine with enjoyment and without risk."

Publishers of the list are Harveys of Bristol Limited, of Harvey House, Whitchurch Lane, Whitchurch, Bristol, from whom copies are available on request.



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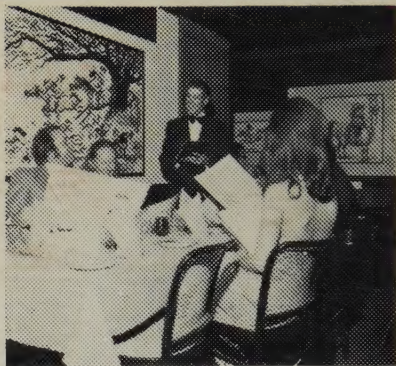
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